

\$5.00



2004 OWNER'S MANUAL

GRILLS ISLANDS CARTS CONVECTION 3000 GRILL

Duplication without written consent is strictly prohibited.
This Owner's Manual is for barbecues manufactured after January 1, 2004
Due to continuous improvement programs, all models, operation, and/or specifications are subject to change without prior notice.
LTR17006331

www.calspas.com



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BENEFITS OF OWNING A CAL FLAME BARBECUE

Owning a barbecue allows you to have a wonderful outdoor place to cook a nutritious family meal. It offers a place for you to socialize with family and friends. A barbecue provides a great focal point in your backyard when having parties, family get-together or just to hang out with your kids. Owning a barbecue can add character to your patio and/or yard.

As with any new improvement to an existing area, precautions must be made before development can take place. Throughout this manual, the owner will encounter 3 product lines - Barbecues, Firepits/fireplaces, and Carts. Each product line will have similar lighting methods.

IT IS THE OWNERS RESPONSIBILITY TO ENSURE THAT AN EXISTING NATURAL GAS LINE IS INSTALLED AND SAFE TO USE. CAL SPAS HIGHLY RECOMMENDS THAT THE OWNER HAVE A LICENSED TECHNICIAN RUN ALL NATURAL GAS LINES AND CONNECT ALL NATURAL GAS HOOK-UPS. CAL SPAS IN NO WAY WILL BE HELD RESPONSIBLE FOR AN IMPROPERLY CONNECTED GAS LINE.

THE LIGHTING INSTRUCTIONS FOR THE ISLANDS AND CARTS IS IDENTICAL. PLEASE FOLLOW THESE INSTRUCTIONS CAREFULLY, AS ANY DEVIATION MAY RESULT IN SERIOUS INJURY, OR POSSIBLY DEATH.

SAFETY INSTRUCTIONS

Please read before installing and operating your new Cal Flame grill.

1. Your new gas grill should be professionally installed by a licensed contractor. Refer to the instructions in this manual to ensure proper and safe installation and operation.
2. **IF YOU SMELL GAS:**
 - A. Shut off gas to grill.
 - B. Extinguish any open flame.
 - C. Open lid.
 - D. If odor persists, immediately call your gas supplier or your fire department.

DO NOT TRY TO FIX THE PROBLEM YOURSELF.

3. **CAUTION:** To prevent fire and smoke damage, remove all packaging material before operating grill.
4. Before you start cooking: Clean the grill thoroughly with hot, soapy water. This is necessary to remove residuals and solvents, oil and grease which may have remained from the manufacturing process. The grates should also be thoroughly cleaned in the same manner.
5. Spiders and other insects can nest in the burners of the grill and block the gas and airflow to the burner ports. This creates a dangerous condition that can result in a fire from behind the valve panel. Inspect and clean the burners periodically; follow guidelines in the Cleaning and Maintenance section of this manual.
6. In the event that a burner goes out and gas escapes, turn off the burner knobs, open the grill hood fully and let it air-out. Do not attempt to use the grill or any other island feature until the gas has had time to dissipate.
7. Unless specifically recommended in this manual, do not repair or replace any part of the grill. A qualified technician should perform all of the service. Any repairs made by a non- C.A.I. approved dealer technician will void your warranty.
8. Never use the grill without the drip pan in place and pushed all the way to the rack located just under the grill. Without it, hot grease could leak downward and produce a fire or explosion hazard.
9. Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill.
10. Never use the grill or side burner in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearances listed in this manual.
11. The area surrounding your new grill should be kept clean, and free from flammable liquids and other combustible materials such as mops, rags, brooms, as well as solvents, cleaning fluids, and gasoline.
12. Do not use the grill as a storage area for flammable or plastic items, which may ignite. Do not store any materials inside or near BBQ island. Any LPG (Propane) cylinder not in use, should not be stored in the vicinity of this or any other appliance.
13. Never line grill or side burners with tin foil.
14. When the unit is not in use, be sure to turn off the gas at the LPG tank.
15. Never locate this appliance in an enclosed room or under sealed overhead structure or any type of enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.
16. Do not place this grill under or near windows or vents that can be opened into your home.

Precautions Regarding Children

1. Never leave children unattended in the area where the grill is being used.
2. Do not store items of interest to children around or below the grill or island.
3. Never allow children to sit or stand on any part of the grill or island.

Use Precautions

1. Never leave the grill and side burners unattended while using high flame settings. Boil-overs cause smoking and greasy boil-overs may ignite.
2. Always use the proper size pan. Select utensils with flat bottoms large enough to cover the burner. The use of under-sized utensils exposes the sides of the utensils to direct contact with a portion of the flame. This can scorch utensils, and hamper cleanup. Excessive flames on large stainless steel pots can result in permanent discoloration. For best results, we recommend commercial quality aluminum pans and utensils.
3. Always position handles of utensils inward, so they do not extend over adjacent work areas or cooking areas. This reduces the risk of burns, ignition of flammable materials, and spillage due to accidental contact with the utensils.
4. Do not use water on grease fires. Never pick up a flaming pan. Turn appliance off and smother the flaming pan with a tight-fitting lid, cookie sheet or flat tray. For flaming grease outside of the pan, smother with baking soda, or use a dry chemical or foam-type fire extinguisher.
5. Never let clothing, potholders or other flammable materials come in contact with or close to any grate, burner or hot surface until it has cooled. Fabric may ignite and result in personal injury.
6. When using the grill, do not touch the grill rack, burner grate, or immediate surroundings, as these areas become extremely hot and could cause burns.
7. Proper apparel is a safety consideration. Never wear loose fitting or hanging garments while using your new grill.
8. Only use dry potholders - do not use a towel or other bulky cloth in place of potholders. Moist or damp potholders used on hot surfaces could cause burns.
9. Do not heat any unopened glass or metal container of food on the grill. Pressure may build up and cause the container to burst resulting in serious harm or damage to the grill.
10. Do not use charcoal in this grill or side burner.
11. Do not attempt to move stainless steel cart while hot or in use.
12. It is extremely important to lock all caster wheels even on flat even surfaces.
13. Do not lean, sit or stand on the stainless steel cart, including the foldout work surfaces.
14. Do not exceed 50 pounds of weight on the foldout work surfaces.
15. Do not block the vents located in the cabinet area of your Cal Flame Island and Stainless Steel Cart as gas may build up in case of leak and cause serious damage.
16. Your grill must be plugged into a permanent, grounded 110 VAC outlet with a dedicated 15A GFCI breaker. Do not use an extension cord to supply power to your Cal Flame Island, Grill or Cart. Such use may result in fire, electrical shock or other personal injury. Do not install a fuse in the neutral or ground circuit. A fuse in the neutral or ground circuit may result in an electrical shock hazard. Do not ground this appliance to a gas supply pipe or hot water pipe. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
17. Do not reach over your grill or any other surfaces when hot or in use.

SAVE THIS MANUAL FOR FUTURE REFERENCE

CONTACT INFORMATION

For customer service, please contact your authorized dealer immediately. If you need additional information and/or assistance, please contact:

C.A.I. Customer Service Department
1462 East Ninth Street
Pomona, CA 91766
Toll Free 1-800-CAL-SPAS
Fax 1-909-629-3890

WARRANTY INFORMATION

See your Cal Flame Barbecue dealer for a copy of the applicable warranty, details and any questions you may have regarding the warranty coverage on your barbecue.

Warranty Limitations

The Limited Warranty is void if the barbecue has been subject to negligence, alteration, misuse, abuse, repairs by non- C.A.I. authorized representatives, incorrect electrical installation, acts of God and any other cases beyond the control of C.A.I. Examples of common acts invalidating this warranty include but are not limited to:

Scratches caused by normal use.

Damage caused by extreme weather conditions. (Hot, Cold, etc.)

Damage caused by dirt, sand, and/or water damage.

Damage caused by continued operation of the barbecue with either known or unknown problems.

Damage caused by direct sunlight.

Damage caused as a result of failure to follow the operating instructions as defined in this Owner's Manual.

This Limited Warranty applies only to barbecues normally used for personal, family, or household purposes.

This Limited Warranty specifically excludes commercial barbecues.

Warranty Exclusions

C.A.I. warranties the barbecues from defects in material and workmanship for a period of one year from the original date of purchase.

Barbecue stereo systems are delivered with their own manufacture warranty. For more information, please see their warranties in the owner's information package that was delivered with your barbecue for more information.

Locating Product Serial Number

BBQ Islands

Your new Cal Flame Island BBQ serial number is located on a metal plate inside the door below the grill on the door. You will need this number to properly register your BBQ and activate coverage.

Please write this number in the space provided for future reference:

Serial Number:_____ Delivery Date:_____

REMINDER: PLEASE DO NOT FORGET TO REGISTER YOUR NEW PRODUCT AT
WWW.CALSPAS.COM

DELIVERY AND SET-UP

Please make a record of the following. It will be valuable if service is required.

Barbecue Model: _____

Barbecue Serial Number: _____

Date Purchased: _____

Date Installed: _____

Barbecue Dealer's Phone Number: _____

Barbecue Dealer's Address: _____

Most cities and counties require permits for exterior construction and electrical circuits. In addition, some communities have codes requiring residential barriers such as fencing and/or self-closing gates on property to prevent unsupervised access to the property by children under the age of 5. Your dealer can provide information on which permits may be required and how to obtain them prior to the delivery of your equipment.

PLANNING THE BEST LOCATION FOR YOUR BARBECUE

Safe and satisfactory operation of your new grill depends upon its proper installation. The installation, adjustments and service of your new grill must be performed by C.A.I. qualified installers and service technicians. This is necessary to ensure proper operation and also prevent accidents.

Location (Outdoor Use Only)

When planning your Cal Flame Island or cart location, be sure to consider the shortest gas line run possible. Also, take into consideration the necessity of having a 100v power source. For use of your appliances (i.e. lights, rotisserie, refrigerator, receptacles, etc.).

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and windows that open into the home. Keeping in mind natural gas line runs need to be as short as possible. Locate the grill only in a well ventilated area.

Locate BBQ Islands grills and stainless steel carts in well ventilated areas, and only on solid, flat foundations (i.e. cement slab or deck). Do not place BBQ Islands/ Outdoor Kitchens or stainless steel carts on dirt or grass.

Built-In Installation

Your new grill is designed for easy installation into a non-combustible enclosure. The supporting deck and counter must be level and flat. When determining the final location of your grill, it is required that ventilation be provided in the enclosure so that gas will not become entrapped in the event of a leak. Make sure that you have one vent placed at floor level and the other at 5" above floor level.

Built-In Design Models

If using a rear wall, locate a weather proof electrical outlet on the side of the grill that the rotisserie motor will be located on. The rotisserie motor requires a 110/120v supply. The power supply cord on the motor is equipped with a 3-prong (grounded) plug for protection against shock hazard. Do not cut or remove the grounding prong from the plug.

GRILL OPERATION - DROP-IN GRILLS

Grilling

Grilling requires high heat for searing and proper browning. Most foods are cooked at the HI heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need to lower heat setting near the end of the cooking time. Warming rack is used for defrosting or for keeping food warm while grilling.

Grilling Hints

The cooking of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare piece of meat with a thin cut.

The cooking time is affected by the kind of meat, also by the size and the shape of the cut, the temperature of the meat when cooking begins, and the cooking degree desired.

When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This generally yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

Do not leave the grill unattended while cooking.

Light (Illumination) Operation

Your Cal Flame Grill is equipped with either 1-halogen light (CR-3000) or 2-halogen lights (CR-4000 & CR-5000). This feature is added for safety when cooking in non-illuminated areas. Also, for convenience when cooking in poorly illuminated areas or simply for an inviting display of deliciously grilled food.

The On/Off switch controlling your halogen light(s) is located at the control panel on the front lower left side (see **Figure 25**).

Your grill is equipped with a grounded (3 prong) 120 VAC plug located in the lower, left, rear corner of your cart and must be plugged into a permanent, grounded 120 VAC outlet with a dedicated 15amp GFI breaker. DO NOT cut or remove the ground prong as this may result in fire, electrical shock or other personal injury. This electrical source provides power to the lights, refrigerator and rotisserie.

NOTE: On units with the rotisserie option, an additional outlet will be needed to utilize the rotisserie burner.

WARNING: Lock all casters on all cart wheels even when installed on flat level surfaces.

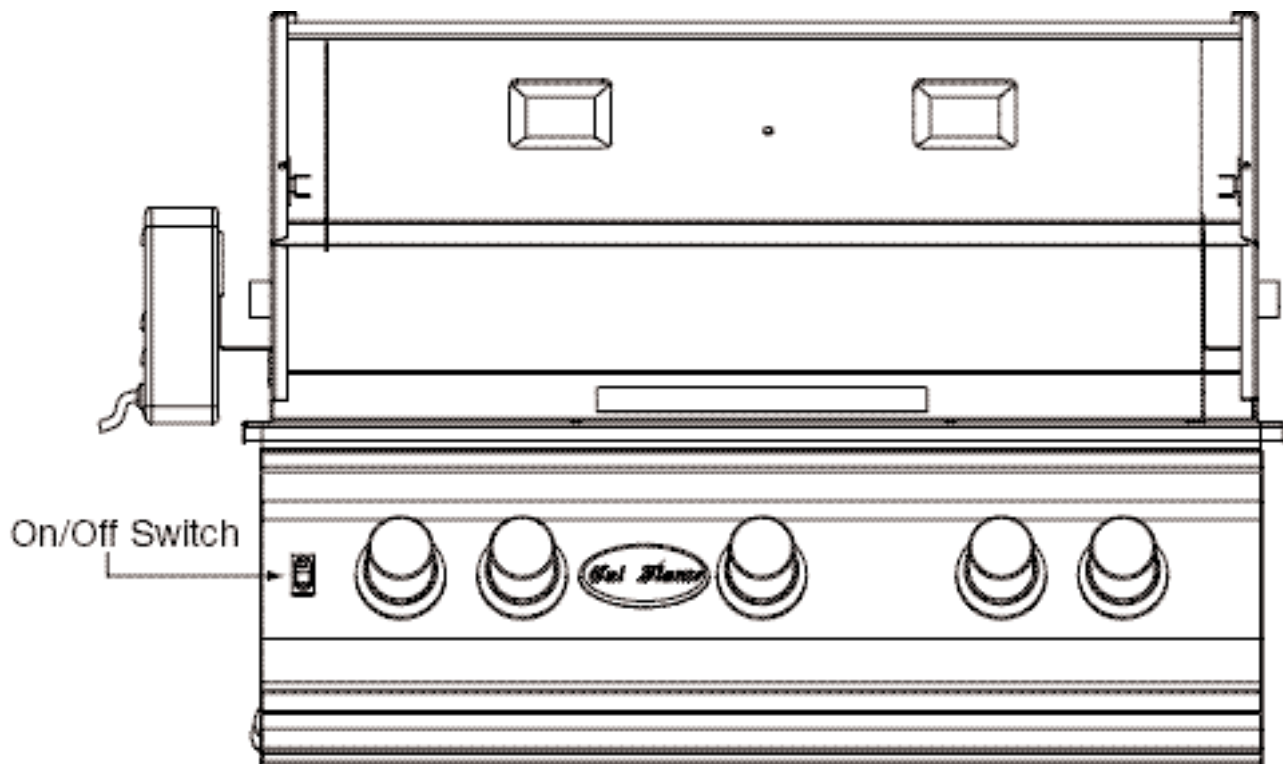


Figure 1. Light Operation

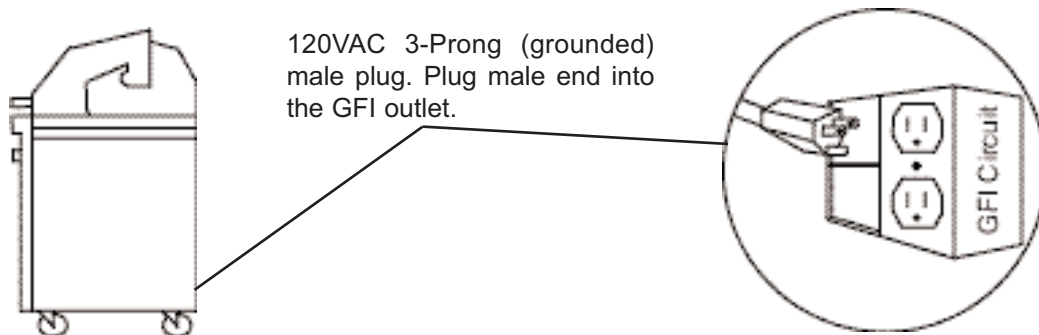


Figure 2. GFI Breaker.

Operating the Grill

Make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present. Check the connection with a soap and water solution after attaching the hose. For LP units, make sure there is gas in the tank and it is sitting upright. For natural gas units, make sure the shut off valve is on.

1. Make sure the drip tray is in place.
2. Light the grill burners using the instructions below.
3. Turn the control knob to HI and preheat the grill for 15 minutes. The top cover is to be closed during the appliance preheat period.
4. Place the food on the grill and cook to desired completion. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LOW.
5. Allow the grill to cool and clean the drip tray after each use.

Lighting The Grill Burners

1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Rapidly rotate the burner knob counter clockwise past light position (You will hear a loud click) to high.
4. Listen for the "Whoosh" sound. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light after three attempts, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
7. Repeat the procedure or try "Manual Lighting procedure" below.
8. Upon successful lighting, repeat the process on the other burners you wish to light.
9. To shut off burners rotate knob and turn to OFF. It is normal to hear a popping sound when the burners returned off.

Manually Lighting The Grill Burners

1. Open the hood.
2. If you have just attempted to light the burner, allow 5 minutes for any accumulated gas to dissipate.
3. Slide out the drip tray from the grill.
4. Keep your face as far away from the burners as possible.
5. Using only a long stem match, hold near the burner ports.
6. Push in and turn counter clockwise the grills gas control knob just past the LIGHT position to HIGH.
7. Listen for the "Whoosh" sound. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts see Troubleshooting Guide in the back of this manual.

Using Your Rotisserie

The rotisserie burner is an infrared type, which provides intense searing radiant heat. Preferred by professional chefs over other methods, this intense heat is ideal for searing in the natural juices and nutrients found in quality cuts of meat.

Cooking with the Rotisserie

The rotisserie system is designed to cook items from the back using infrared heat. The location of the burner allows the placement of a rotisserie-basting pan (included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices.

Operating The Rotisserie

1. To load the rotisserie rod, hold the handle firmly while sliding one of the fork assemblies (prongs facing away from the handle) onto the rod. Push the rod through the center of the food, then slide the other holder (prongs toward the food) onto the rod. Center the meat on the rod and push the fork assemblies firmly together. Tighten the thumbscrews. To secure any loose portions of your meat, use butcher string (never use nylon or plastic string). Place basting pan under the food to collect the drippings.
2. To use the rotisserie, first mount the motor on the left side of the grill. Place securely onto support bracket.
3. The rod of the rotisserie system is assembled into the motor by placing the pointed end into the motor and resting the threaded end on the support at the side of the grill. Once the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket.
4. If necessary, to offset unbalanced loads, slide the counter weight on to the rod. With the counter weight loose, allow the loaded rod to rotate and come to a stop. Now rotate the counter weight above the rod in a vertical position and tighten the thumbscrew. You can slide the counter weight away from or closer to the rotisserie rod as needed for balanced operation. Once lit, the rotisserie burner will reach cooking temperature in about 1 minute. The orange/red glow will even out in about 5 minutes.

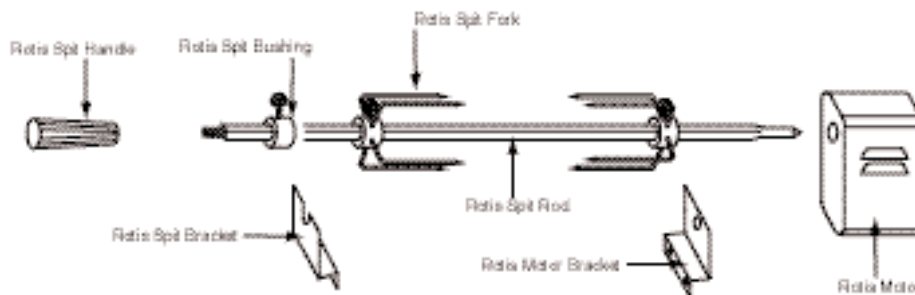


Figure 3. Rotisserie Burner Assembly

Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push and hold the rotisserie burner knob in for about 5 seconds to allow gas into the the infrared burner, then rotate knob rapidly counter clockwise past the light position (You will hear a loud click).
3. If the burner does not light on the first try, repeat immediately.
4. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
5. Repeat the procedure or try "Manual Lighting procedure" as shown below.
6. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.

Manually Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push and hold the rotisserie burner knob in for about 5 seconds to allow gas into the the infrared burner, then rotate knob rapidly counter clockwise past the light position (You will hear a loud click).
3. Hold a lit long stem match next to the burner ports.
4. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
5. If the burner does not light after several attempts see troubleshooting located in the back of this manual.
6. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.

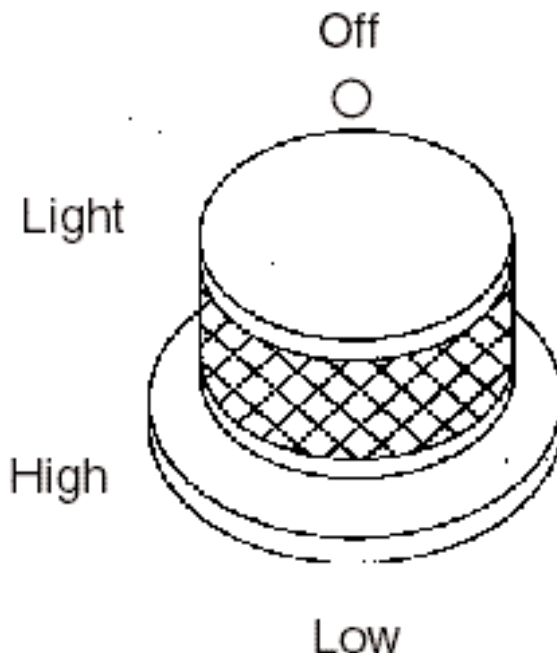


Figure 4. Rotisserie Burner Knob.

Cal Flame Familiarization

The following controls are for the Cal Flame Drop-In Grills, Stainless Steel Carts, Chef Series, Master Chef Series & Gourmet Series Islands. Please familiarize yourself with these controls prior to operation of your Cal Flame BBQ.

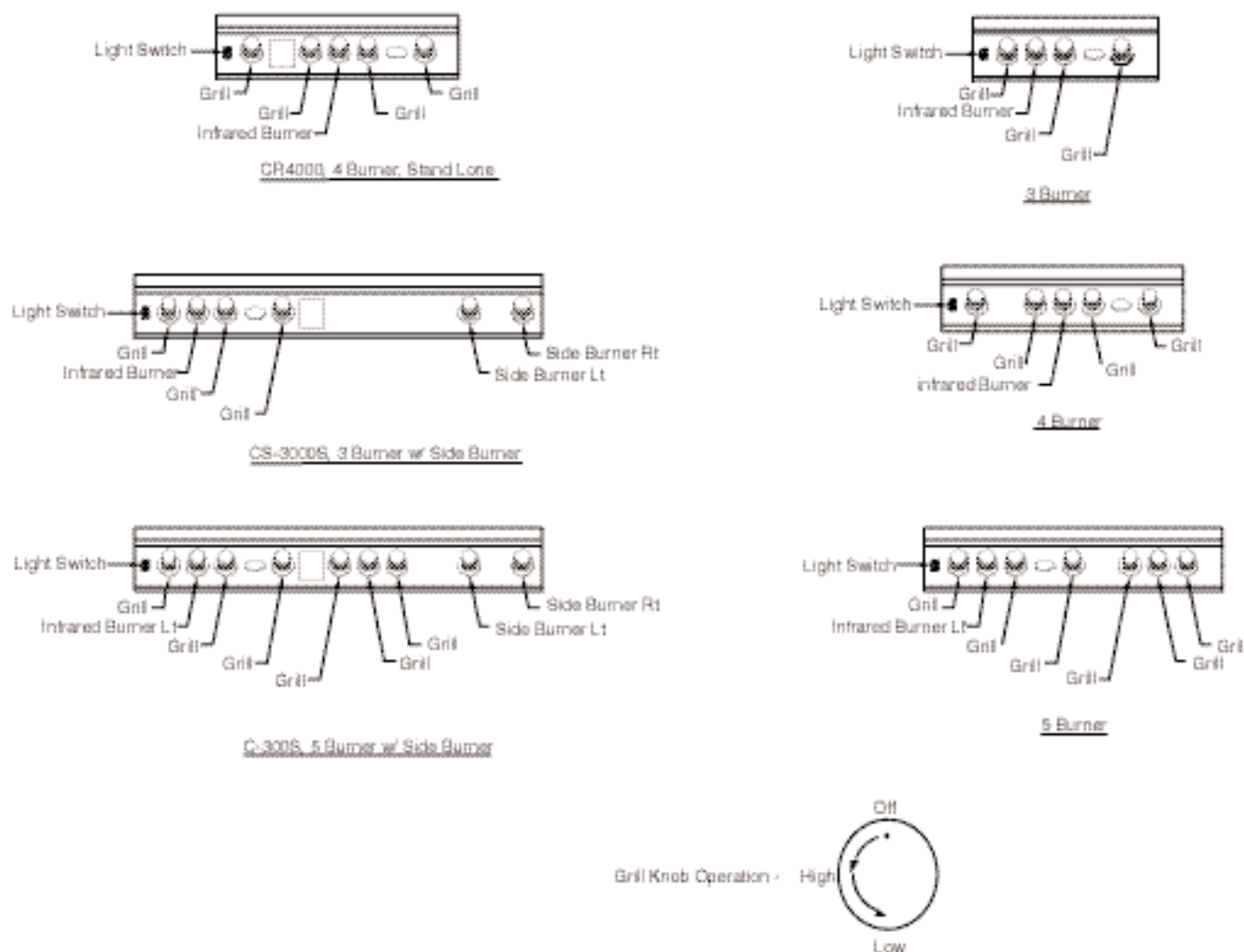


Figure 5. Grill Knob Operation

GRILL OPERATION - ISLANDS

Grilling

Grilling requires high heat for searing and proper browning. Most foods are cooked at the HI heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need to lower heat setting near the end of the cooking time. Warming rack is used for defrosting or for keeping food warm while grilling.

Grilling Hints

The cooking of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare piece of meat with a thin cut.

The cooking time is affected by the kind of meat, also by the size and the shape of the cut, the temperature of the meat when cooking begins, and the cooking degree desired.

When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This generally yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

Do not leave the grill unattended while cooking.

Light (Illumination) Operation

Your Cal Flame Grill is equipped with either 1-halogen light (CR-3000) or 2-halogen lights (CR-4000 & CR-5000). This feature is added for safety when cooking in non-illuminated areas. Also, for convenience when cooking in poorly illuminated areas or simply for an inviting display of deliciously grilled food.

The On/Off switch controlling your halogen light(s) is located at the control panel on the front lower left side.

Your grill is equipped with a grounded (3 prong) 120 VAC plug located in the lower, left, rear corner of your cart and must be plugged into a permanent, grounded 120 VAC outlet with a dedicated 15amp GFI breaker. DO NOT cut or remove the ground prong as this may result in fire, electrical shock or other personal injury. This electrical source provides power to the lights, refrigerator and rotisserie.

NOTE: On units with the rotisserie option, an additional outlet will be needed to utilize the rotisserie burner.

WARNING: Lock all casters on all cart wheels even when installed on flat level surfaces.

Operating the Grill

Make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present. Check the connection with a soap and water solution after attaching the hose. For LP units, make sure there is gas in the tank and it is sitting upright. For natural gas units, make sure the shut off valve is on.

1. Make sure the drip tray is in place.
2. Light the grill burners using the instructions below.
3. Turn the control knob to HI and preheat the grill for 15 minutes. The top cover is to be closed during the appliance preheat period.
4. Place the food on the grill and cook to desired completion. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LOW.
5. Allow the grill to cool and clean the drip tray after each use.

Lighting The Grill Burners

1. Open the hood.
2. Keep your face as far away from the burners as possible.
3. Rapidly rotate the burner knob counter clockwise past light position (You will hear a loud click) to high.
4. Listen for the "Whoosh" sound. If the burner does not light on the first try, repeat immediately.
5. If the burner does not light after three attempts, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
7. Repeat the procedure or try "Manual Lighting procedure" below.
8. Upon successful lighting, repeat the process on the other burners you wish to light.
9. To shut off burners rotate knob and turn to OFF. It is normal to hear a popping sound when the burners returned off.

Manually Lighting The Grill Burners

1. Open the hood.
2. If you have just attempted to light the burner, allow 5 minutes for any accumulated gas to dissipate.
3. Slide out the drip tray from the grill.
4. Keep your face as far away from the burners as possible.
5. Using only a long stem match, hold near the burner ports.
6. Push in and turn counter clockwise the grills gas control knob just past the LIGHT position to HIGH.
7. Listen for the "Whoosh" sound. If the burner does not light after 5 seconds, turn the control knobs to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
8. If the burner does not light after several attempts see Troubleshooting Guide in the back of this manual.

Using Your Rotisserie

The rotisserie burner is an infrared type, which provides intense searing radiant heat. Preferred by professional chefs over other methods, this intense heat is ideal for searing in the natural juices and nutrients found in quality cuts of meat.

Cooking with the Rotisserie

The rotisserie system is designed to cook items from the back using infrared heat. The location of the burner allows the placement of a rotisserie-basting pan (included) beneath the food to collect juices and drippings for basting and gravy. To flavor the contents of the basting pan, you can add herbs, onion, garlic, or spices.

Operating The Rotisserie

1. To load the rotisserie rod, hold the handle firmly while sliding one of the fork assemblies (prongs facing away from the handle) onto the rod. Push the rod through the center of the food, then slide the other holder (prongs toward the food) onto the rod. Center the meat on the rod and push the fork assemblies firmly together. Tighten the thumbscrews. To secure any loose portions of your meat, use butcher string (never use nylon or plastic string). Place basting pan under the food to collect the drippings. Tighten the thumbscrew. You can slide the counter weight away from or closer to the rotisserie rod as needed for balanced operation.

2. To use the rotisserie, first mount the motor on the left side of the grill. Place securely onto support bracket.
3. The rod of the rotisserie system is assembled into the motor by placing the pointed end into the motor and resting the threaded end on the support at the side of the grill. Once the rod is pushed as far as possible into the motor, the grooved end of the rod should rest on the right side bracket.
4. If necessary, to offset unbalanced loads, slide the counter weight on to the rod. With the counter weight loose, allow the loaded rod to rotate and come to a stop. Now rotate the counter weight above the rod in a vertical position and tighten the Light rotisserie burners following instructions on page 22. Once lit, the rotisserie burner will reach cooking temperature in about 1 minute. The orange/red glow will even out in about 5 minutes.

Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push and hold the rotisserie burner knob in for about 5 seconds to allow gas into the the infrared burner, then rotate knob rapidly counter clockwise past the light position (You will hear a loud click).
3. If the burner does not light on the first try, repeat immediately.
4. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
5. Repeat the procedure or try "Manual Lighting procedure" as shown below.
6. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.

Manually Lighting The Infrared or Rotisserie Burner

1. Open the hood.
2. Push and hold the rotisserie burner knob in for about 5 seconds to allow gas into the the infrared burner, then rotate knob rapidly counter clockwise past the light position (You will hear a loud click).
3. Hold a lit long stem match next to the burner ports.
4. If the burner does not light within 5 seconds, turn the control knob to the OFF position. Wait 5 minutes until the gas clears before attempting to light it again.
5. If the burner does not light after several attempts see troubleshooting located in the back of this manual.
6. Upon successful lighting, repeat the process on any other available IR burner you may wish to light.

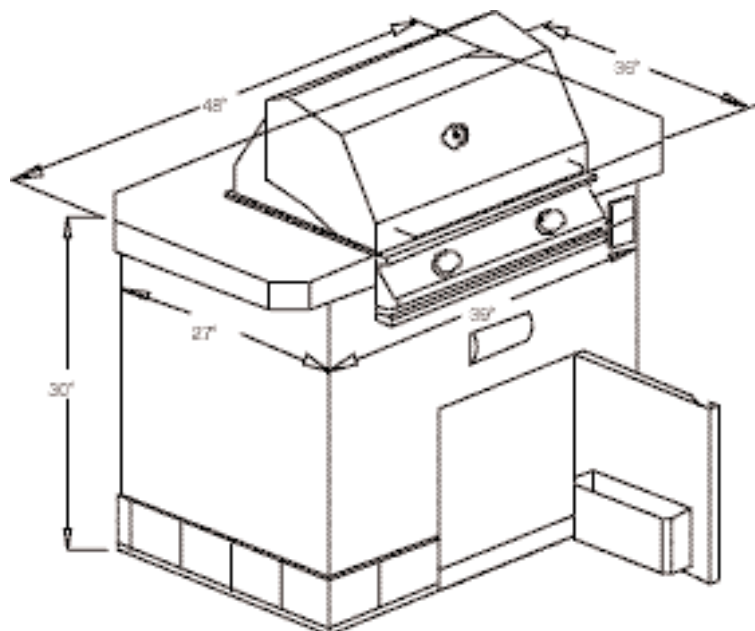


Figure 6. C-100

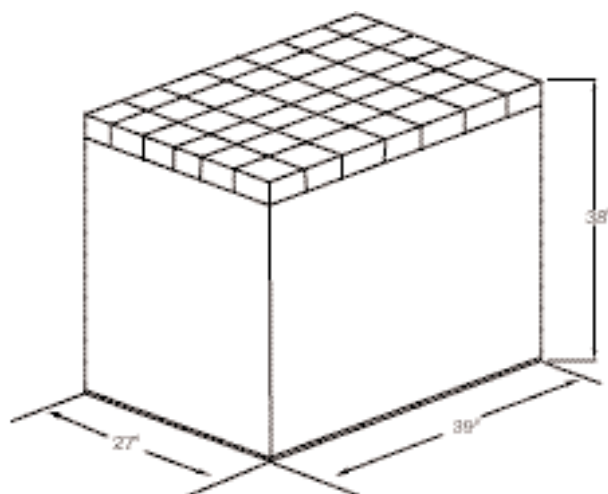


Figure 7. C-100B

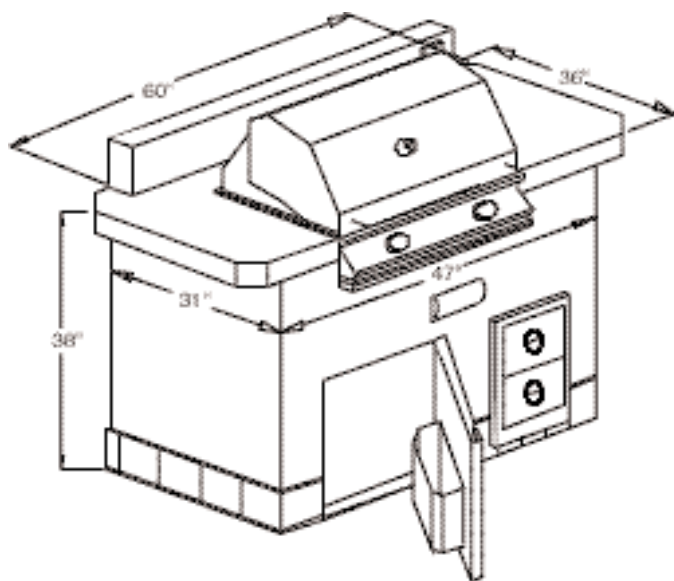


Figure 8. C-200

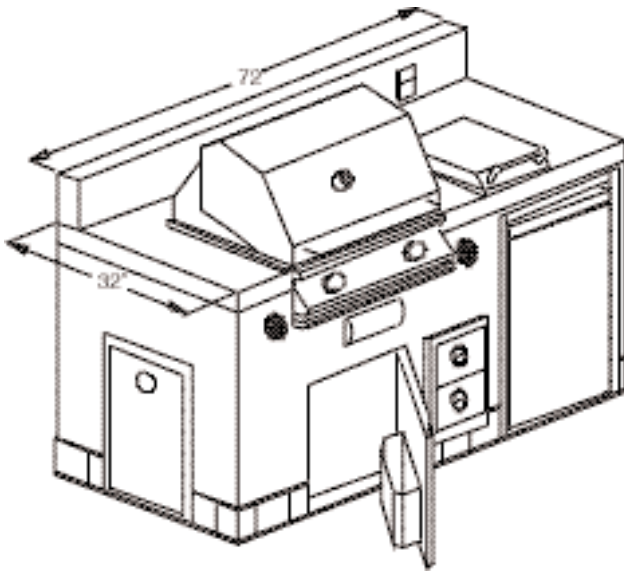


Figure 9. C-225

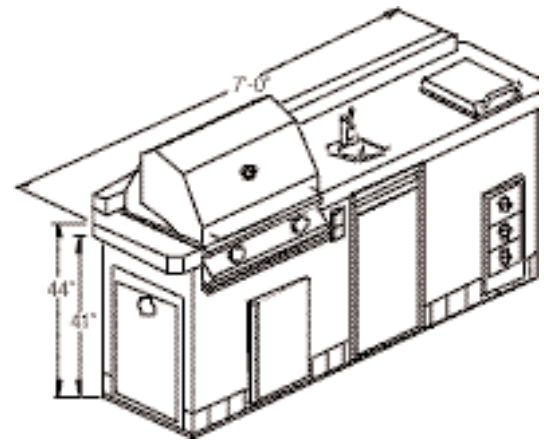


Figure 10. C-250

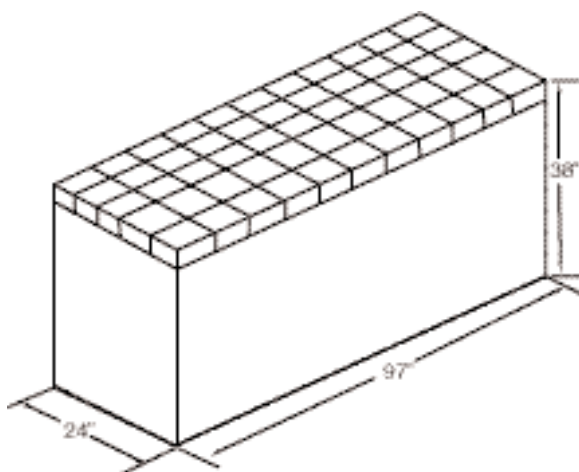


Figure 11. C-250B

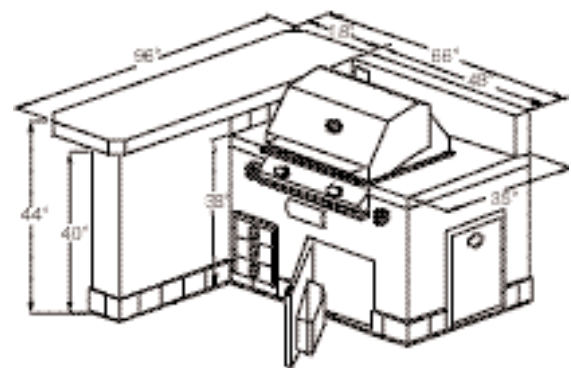


Figure 12. C-300L

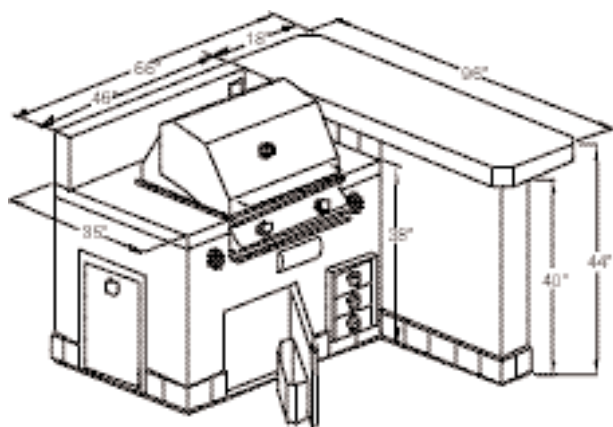


Figure 13. C-300R

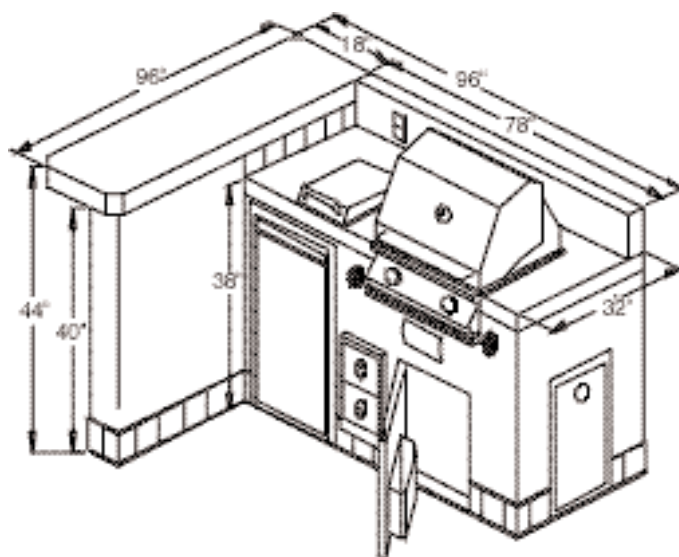


Figure 14. C-400L

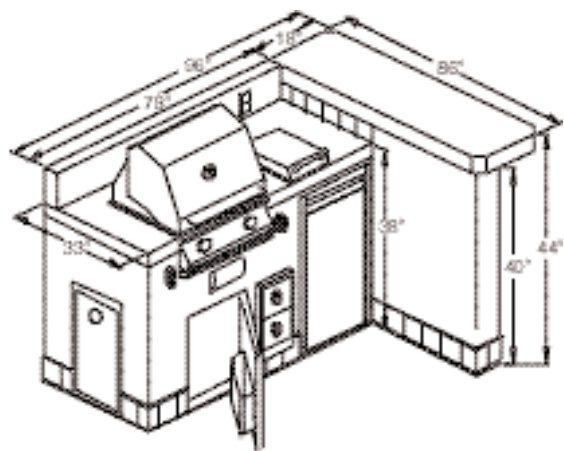


Figure 15. C-400R

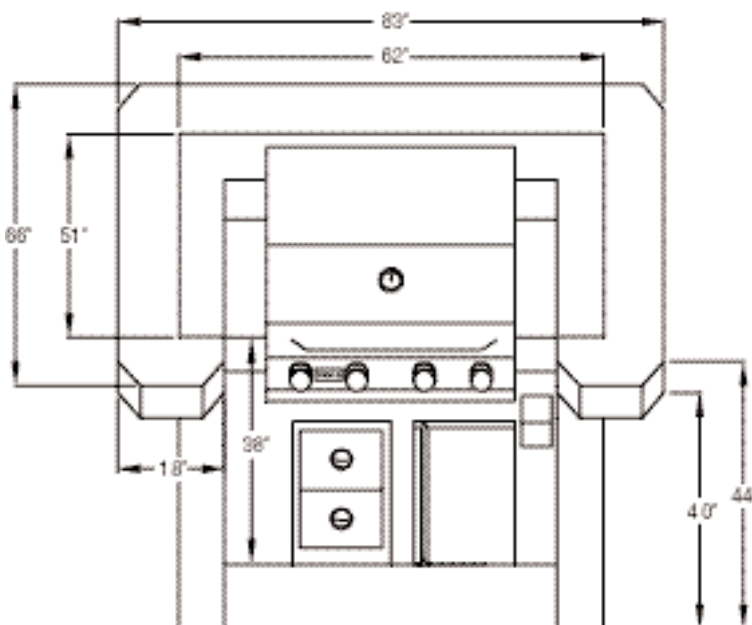
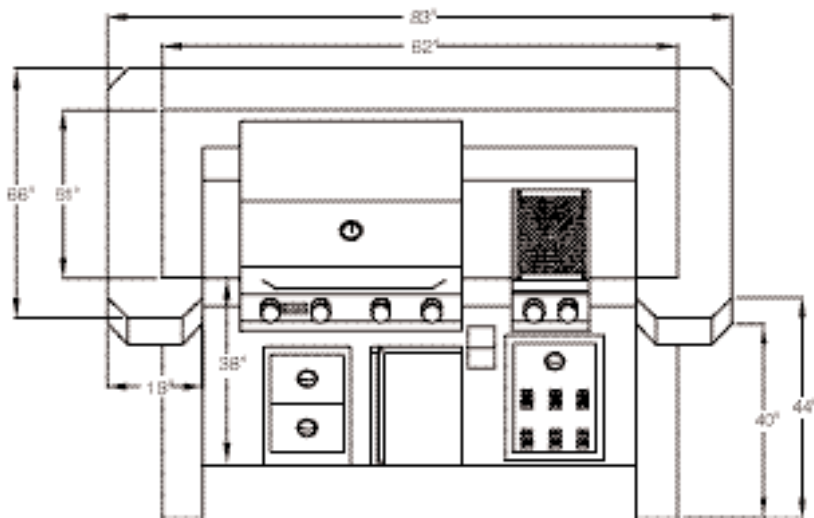
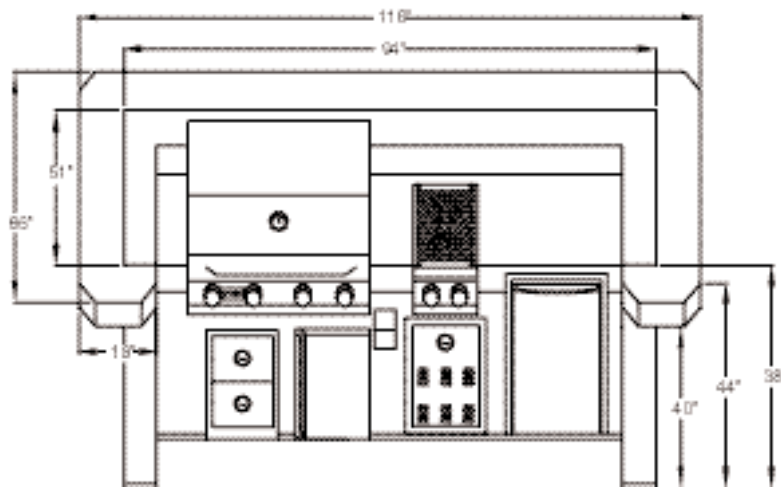
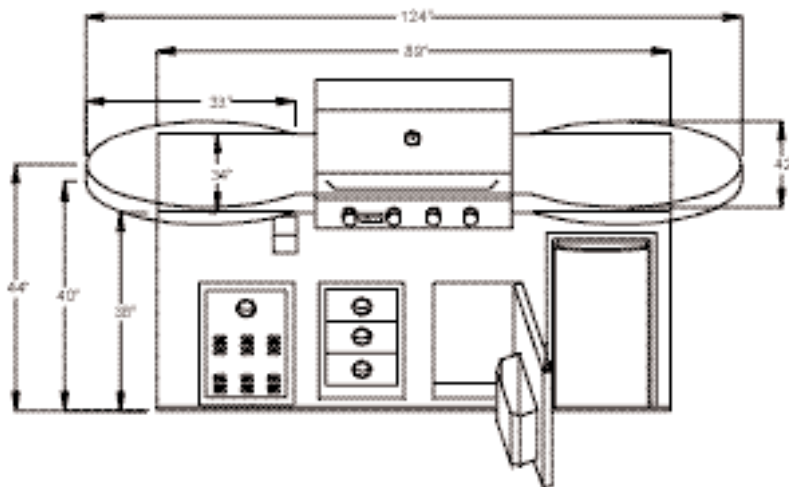
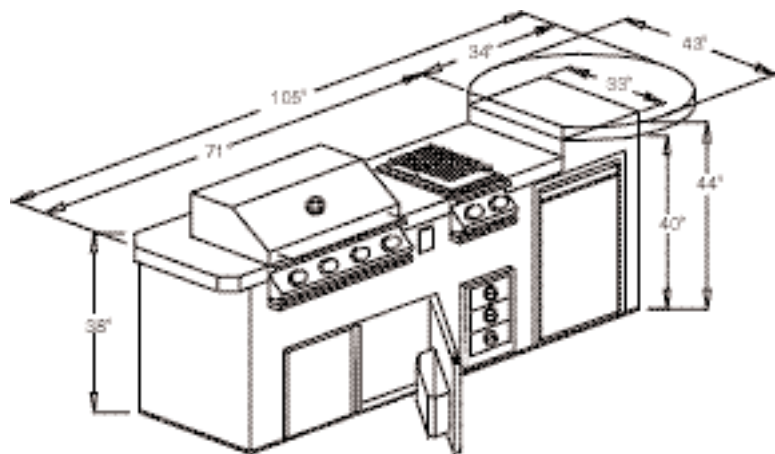
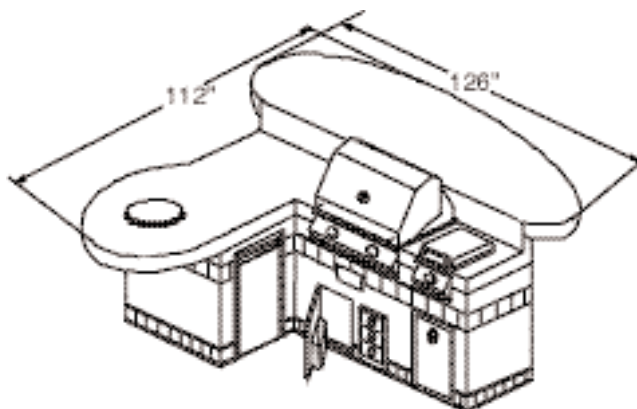
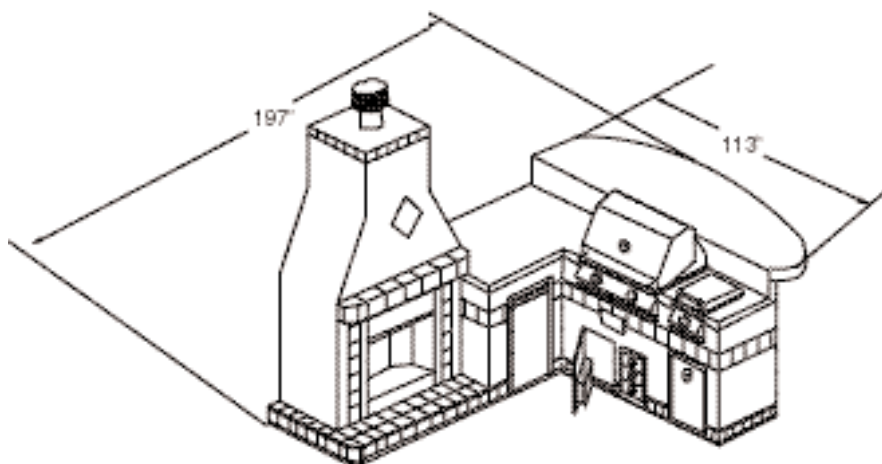


Figure 16. MC-500

**Figure 17. MC-600****Figure 18. MC-700****Figure 19. G-1000**

**Figure 20. G-2000****Figure 21. G-2500****Figure 22. G-2500-F**

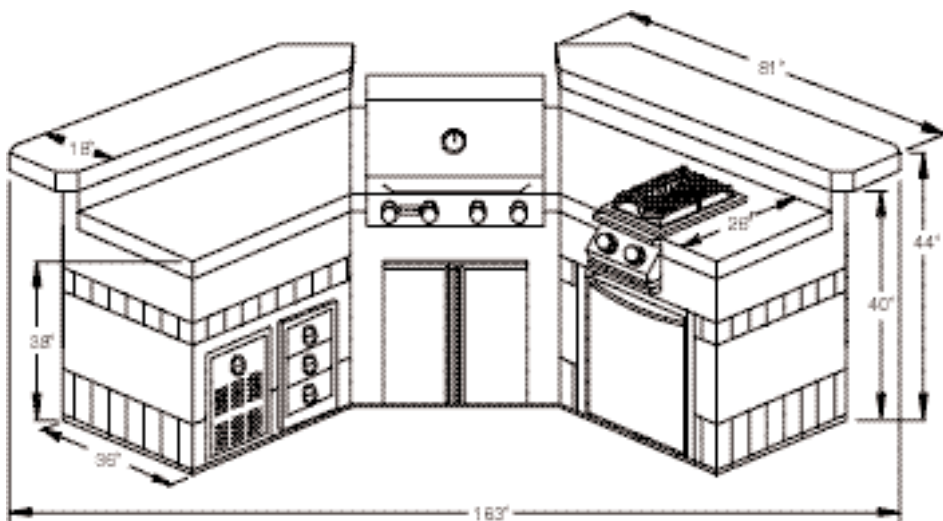


Figure 23. G-3000

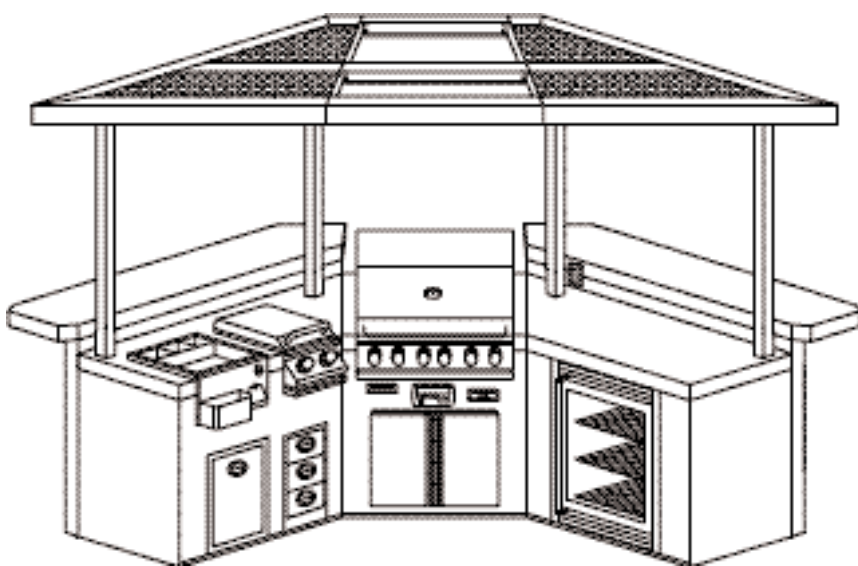


Figure 24. G-3000 Sports Bar

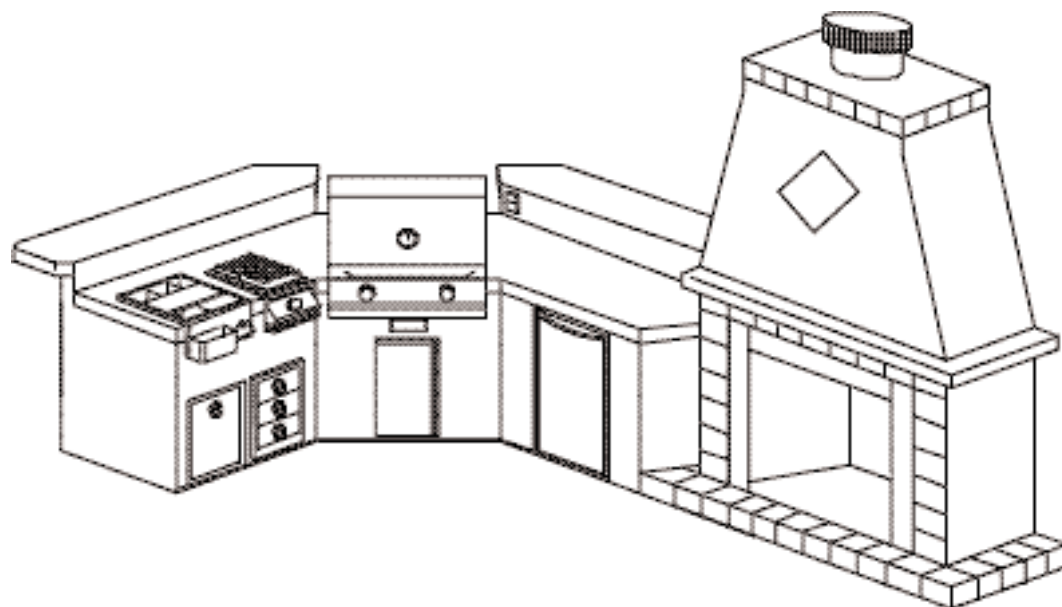


Figure 25. G-3500F

GRILL OPERATION - CARTS

Grilling

Grilling requires high heat for searing and proper browning. Most foods are cooked at the HI heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need to lower heat setting near the end of the cooking time. Warming rack is used for defrosting or for keeping food warm while grilling.

Grilling Hints

The cooking of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare piece of meat with a thin cut.

The cooking time is affected by the kind of meat, also by the size and the shape of the cut, the temperature of the meat when cooking begins, and the cooking degree desired.

When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This generally yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat. A spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

Do not leave the grill unattended while cooking.

Light (Illumination) Operation

Your Cal Flame Grill is equipped with either 1-halogen light (CR-3000) or 2-halogen lights (CR-4000 & CR-5000). This feature is added for safety when cooking in non-illuminated areas. Also, for convenience when cooking in poorly illuminated areas or simply for an inviting display of deliciously grilled food.

The On/Off switch controlling your halogen light(s) is located at the control panel on the front lower left side.

Your grill is equipped with a grounded (3 prong) 120 VAC plug located in the lower, left, rear corner of your cart and must be plugged into a permanent, grounded 120 VAC outlet with a dedicated 15amp GFI breaker. DO NOT cut or remove the ground prong as this may result in fire, electrical shock or other personal injury. This electrical source provides power to the lights, refrigerator and rotisserie.

NOTE: On units with the rotisserie option, an additional outlet will be needed to utilize the rotisserie burner.

WARNING: Lock all casters on all cart wheels even when installed on flat level surfaces.

Operating the Grill

Make sure all burner controls are off. Do not attempt to light the burners if the smell of gas is present. Check the connection with a soap and water solution after attaching the hose. For LP units, make sure there is gas in the tank and it is sitting upright. For natural gas units, make sure the shut off valve is on.

1. Make sure the drip tray is in place.
2. Light the grill burners using the instructions below.
3. Turn the control knob to HI and preheat the grill for 15 minutes. The top cover is to be closed during the appliance preheat period.
4. Place the food on the grill and cook to desired completion. Adjust heat setting, if necessary. The control knob may be set to any position between HI and LOW.
5. Allow the grill to cool and clean the drip tray after each use.

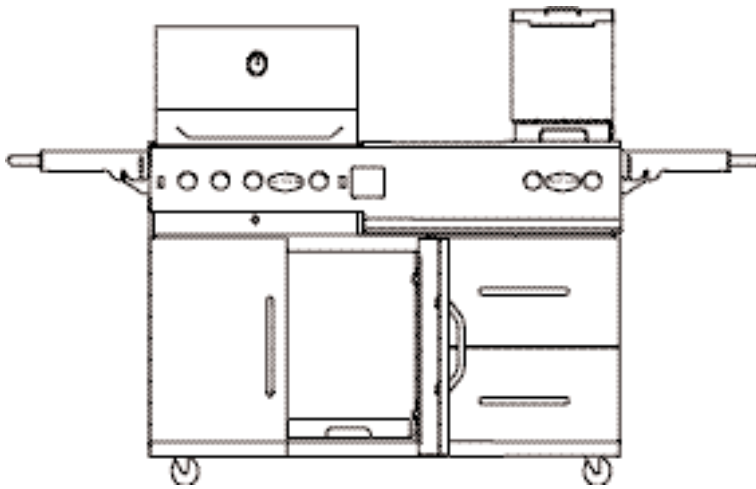


Figure 26. 3-Burner Cart

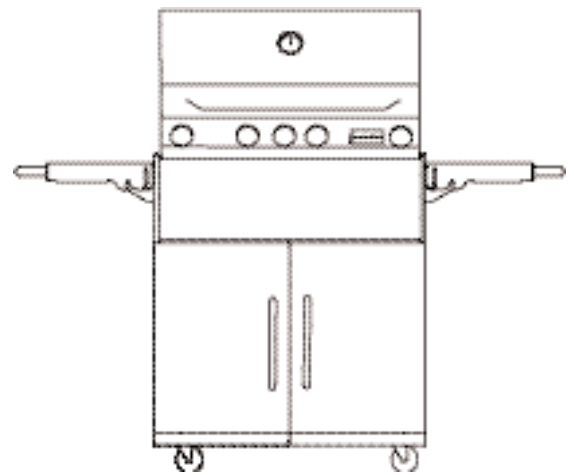


Figure 27. 4-Burner Cart

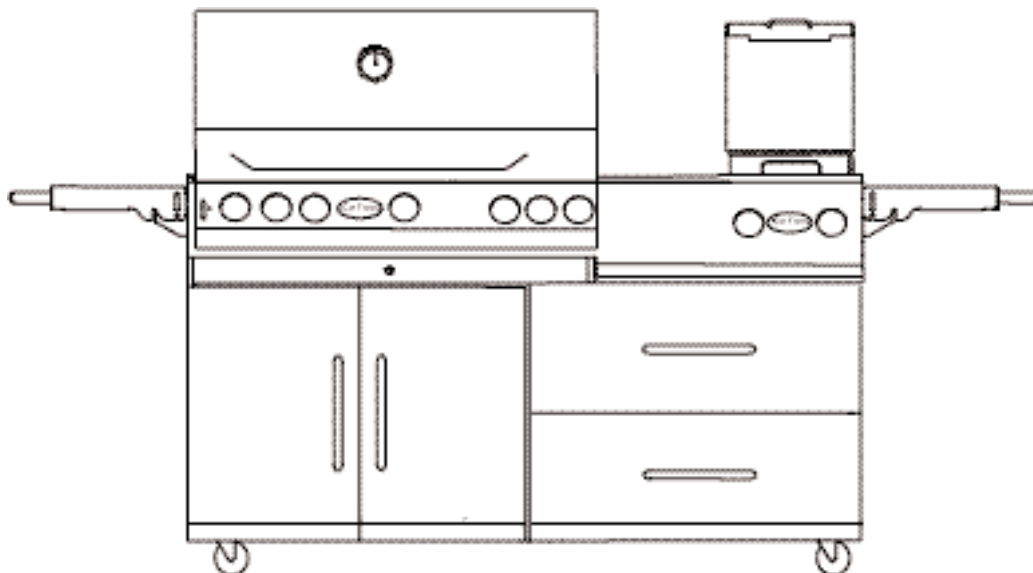


Figure 28. 5-Burner Cart

CONVECTION 3000 4-BURNER GRILL

Outdoor barbecue grills have become increasingly popular for the summertime cooking of meats and vegetables. Traditionally, barbecue grills have been heated by charcoal briquettes, but a new generation of barbecue grills are heated by gas fired burners.

Many modern barbecue grills have a closeable hood or other structure which can be used to provide an enclosed heating compartment. Such heating compartments can be used like the oven on a stove to slow roast various items of food, such as large pieces of meat.

A problem with present-day barbecue grills is that the heat within the cooking compartment is non-uniform. The heat in the central portion of the cooking department tends to be much more intense than the heat in the side portions of the cooking compartment. This leads to uneven cooking within the cooking compartment and makes use of the outdoor grill somewhat haphazard.

Accordingly, there is need for a barbecue grill which overcomes this problem in the prior art.

Grill Operation - Convection 3000 Grill

Grilling

Grilling requires high heat for searing and proper browning. Most foods are cooked at the HI heat setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need to lower heat setting near the end of the cooking time. Warming rack is used for defrosting or for keeping food warm while grilling.

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The cooking time is affected by the kind of meat, also by the size and the shape of the cut, the temperature of the meat when cooking begins, and the cooking degree desired.

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Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 2-inch intervals.

Do not leave the grill unattended while cooking.

Light (Illumination) Operation

Your Cal Flame Grill is equipped with either 1-halogen light (CR-3000) or 2-halogen lights (CR-4000 & CR-5000). This feature is added for safety when cooking in non-illuminated areas. Also, for convenience when cooking in poorly illuminated areas or simply for an inviting display of deliciously grilled food.

The On/Off switch controlling your halogen light(s) is located at the control panel on the front lower left side.

WARNING: Lock all casters on all cart wheels even when installed on flat level surfaces.

Your grill is equipped with a grounded (3 prong) 120 VAC plug located in the lower, left, rear corner of your cart and must be plugged into a permanent, grounded 120 VAC outlet with a dedicated 15amp GFI breaker. DO NOT cut or remove the ground prong as this may result in fire, electrical shock or other personal injury. This electrical source provides power to the lights, refrigerator and rotisserie.

NOTE: On units with the rotisserie option, an additional outlet will be needed to utilize the rotisserie burner.

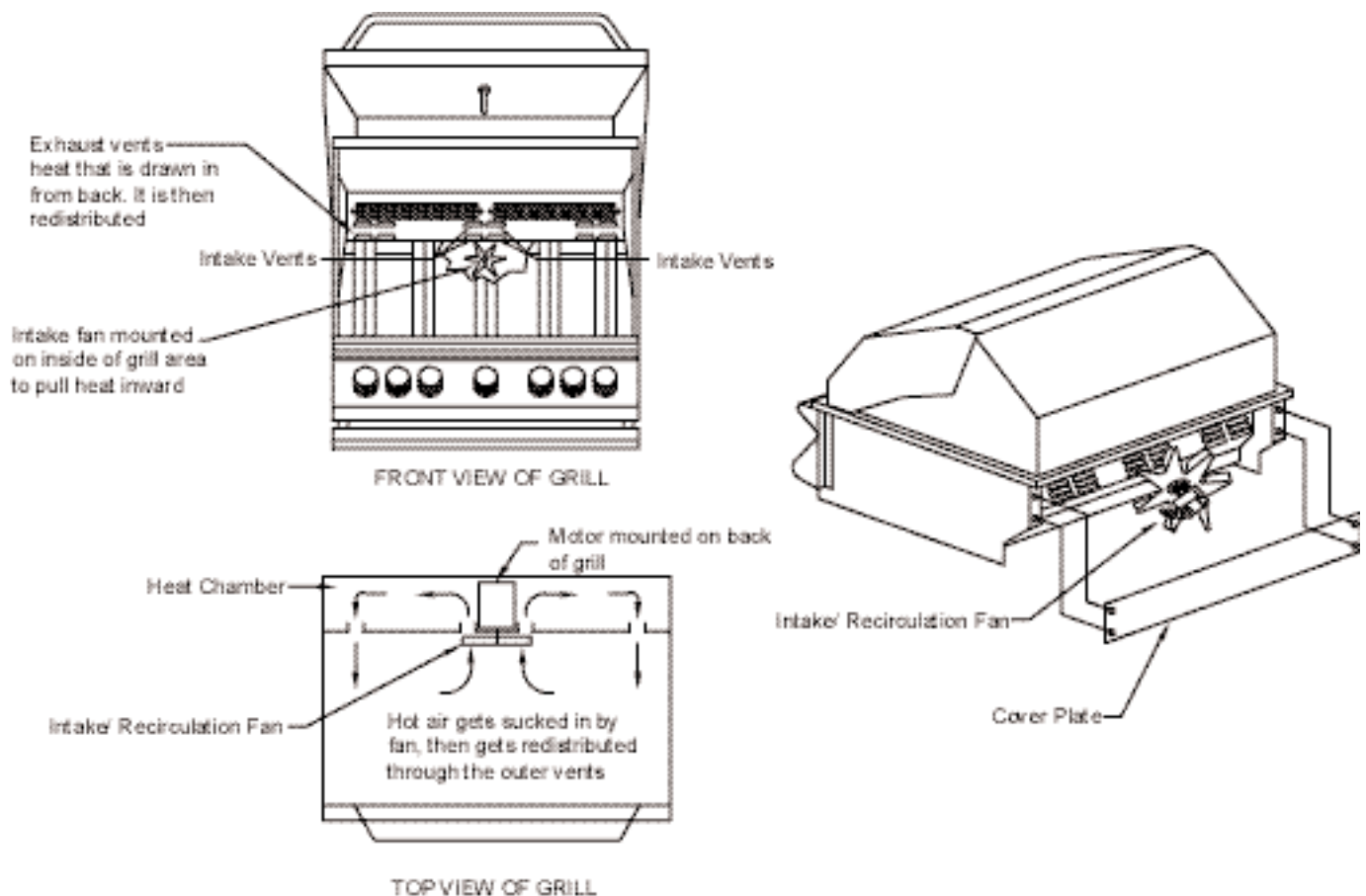


Figure 29. Convection 3000 Grill

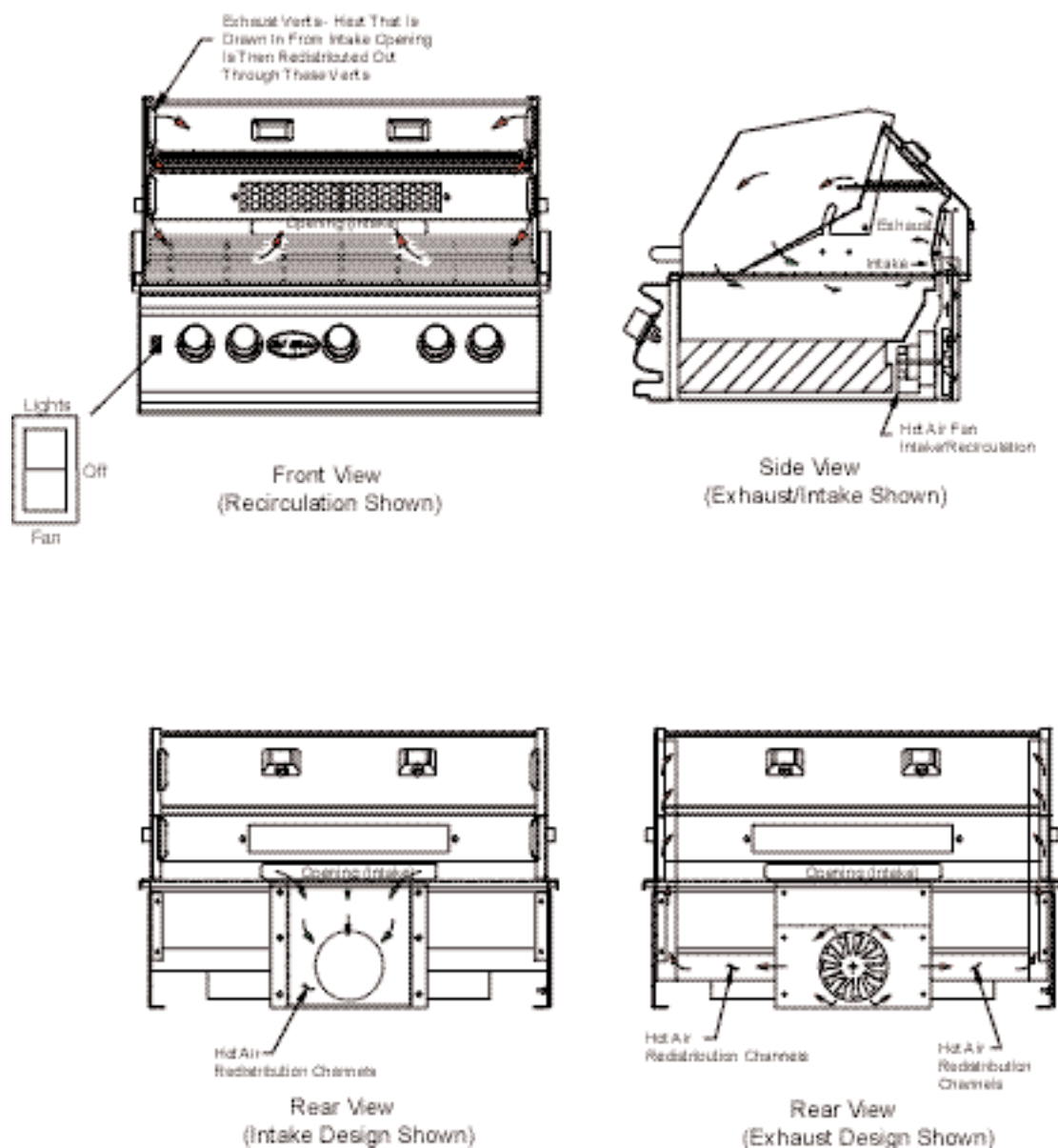


Figure 30. Intake and Exhaust Designs

Cooking with the Convection 3000 Grill

Use a meat thermometer and take the guesswork out of cooking meat and seafood. The fan must be turned on in order for the Convection 3000 Grill to cook the items that are listed below.

IMPORTANT: After desired cooking temperature is reached, remove meat from heat source and let it stand 10 to 15 minutes before carving. The amount of time required for resting varies with the size of the cuts of your meat. During this resting time, the meat continues to cook (meat temperature will rise 5° to 20° after it is removed from the heat source).

Roasts, Steaks and Chops

Rare	120° to 125°	Center is bright red, pinkish toward the exterior portion
Medium Rare	130° to 135°	Center is very pink, slightly brown toward the exterior
Medium	140° to 145°	Center is light pink, outer portion is brown
Medium Well	150° to 155°	Not pink
Well Done	160° to 165°	Steak is uniformly brown throughout

Poultry

Poultry	165° to 170°	Cook until juices run clear
Turkey	165° to 170°	Cook until juices run clear; legs move easily
Stuffing	165°	

Pork

Sausage	160°	Cook until no longer pink
Ham		
Raw	160°	
Pre-Cooked	140°	

Seafood

Fish	140°	Flesh is opaque; flakes easily
Tuna and Shark	125°	Cook until medium rare (do not over cook)
Shrimp		Meat turns red and opaque in center when cut
Lobster		Meat turns red and opaque in center when cut
Scallops		Milky white or opaque, and firm
Clams		Cook until shells crack open (if shell doesn't open, throw away)
Muscles		Cook until shells crack open (if shell doesn't open, throw away)
Oysters		Cook until shells crack open (if shell doesn't open, throw away)

CONVECTION GRILL COOKING MATRIX

<u>Item</u>	<u>Weight/size</u>	<u>Temperature</u>	<u>Cook Time</u>	<u>3Burner</u>	<u>4Burner</u>	<u>5Burner</u>
Steak	2"THK/ 3 lbs.	420°	40 minutes	(3) Low	(4) Low	(5) Low
Steak	1"THK/ 1.5 lbs.	390°	20 minutes	(3) Low	(4) Low	(4) Low
Cake		350°	19 minutes	(2) Low	(3) Low	(3) Low
Pizza	12" Round	400°	20 minutes	(3) Low	(4) Low	(4) Low
Cookies	1 lb	350°	10 minutes	(2) Low	(3) Low	(4) Low

GRILL INSTALLATION

Safe and satisfactory operation of your new grill depends upon its proper installation. The installation, adjustments and service of your new grill must be performed by C.A.I. qualified installers and service technicians. This is necessary to ensure proper operation and also prevent accidents.

Location (Outdoor Use Only)

When planning your Cal Flame Island or cart location, be sure to consider the shortest gas line run possible. Also, take into consideration the necessity of having a 110 volts power source. For use of your appliances (i.e. lights, rotisserie, refrigerator, receptacles, etc.).

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and windows that open into the home. Keeping in mind natural gas line runs need to be as short as possible. Locate the grill only in a well ventilated area

Locate BBQ Islands grills and stainless steel carts in well ventilated areas, and only on solid, flat foundations (i.e. cement slab or deck). Do NOT place BBQ Islands / Outdoor Kitchens or stainless steel carts on dirt or grass.

Built-in Installation

Your new grill is designed for easy installation into a non-combustible enclosure. The supporting deck and counter must be level and flat. When determining the final location of your grill, it is required that ventilation be provided in the enclosure so that gas will not become entrapped in the event of a leak. Make sure that you have one vent placed at floor level and the other at 5 inches above floor level.

Built-in Design Models

If using a rear wall, locate a weatherproof electrical outlet on the side of the grill that the rotisserie motor will be located on. The rotisserie motor requires a 110/120-volt supply. The power supply cord on the motor is equipped with a 3-prong (grounded) plug for protection against shock hazard. Do not cut or remove the grounding prong from the plug.

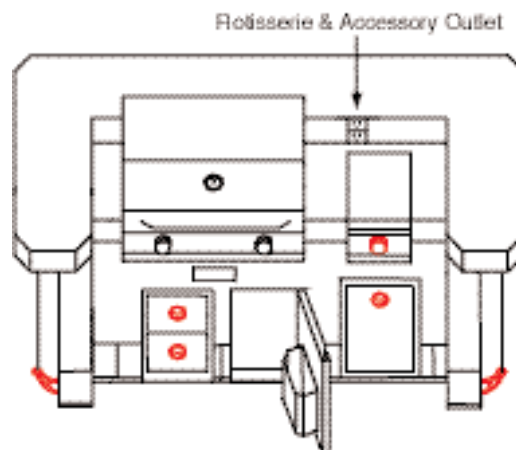


Figure 31. Rotisserie and Accessory Outlet Location

Cabinet Cut-Out Dimensions for Gas Grill and Accessories

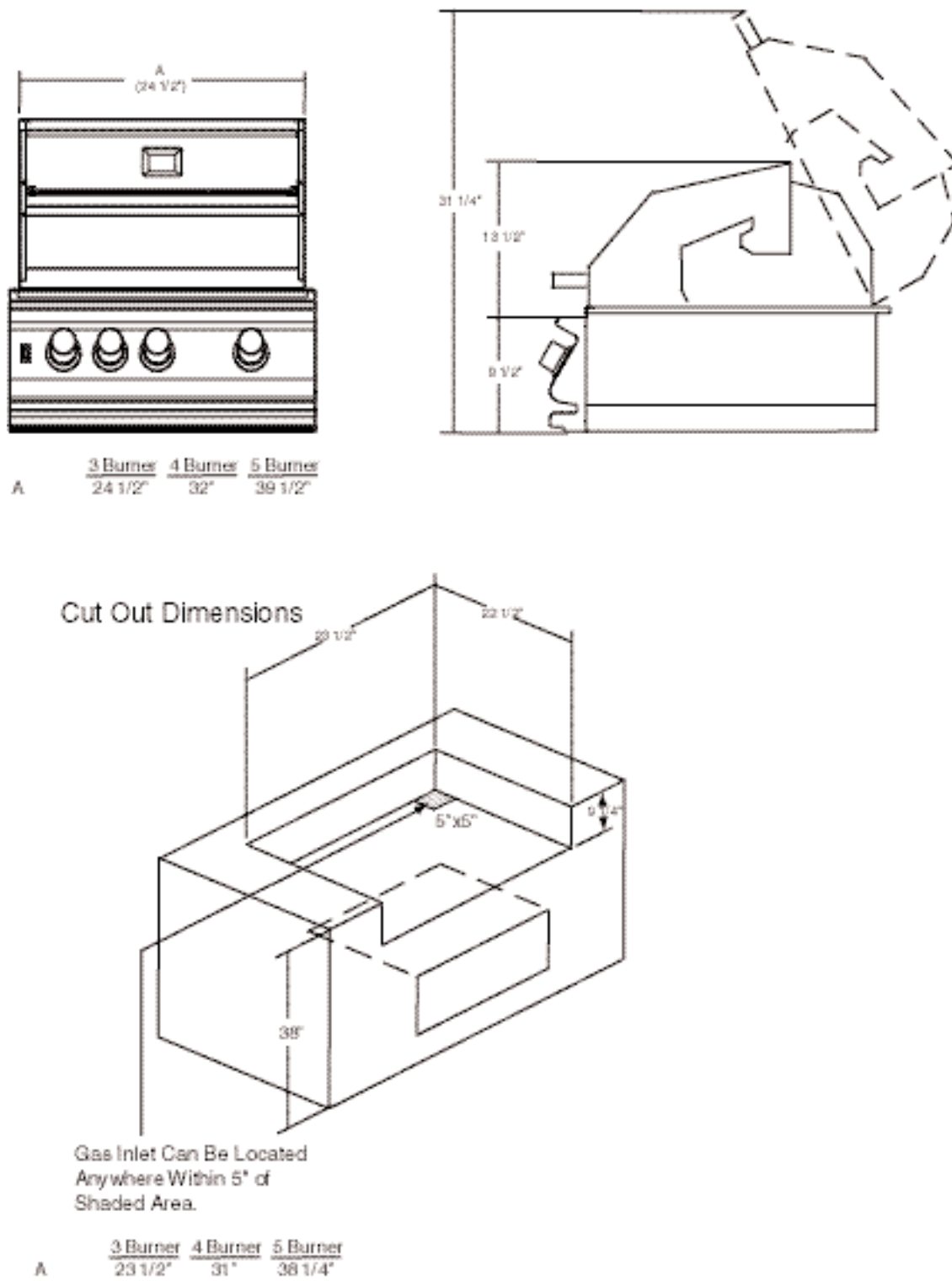


Figure 32. Cabinet Cut-Out Dimensions

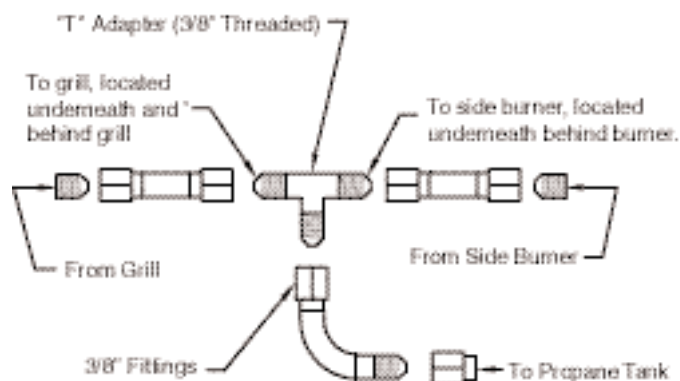
INSTALLATION OF NEW SIDE BURNER

1. Install side burner into an area of 17-1/2 inches long, 11 inches wide and 3 inches deep.
2. Assemble a 3/8 pipe nipple to the 3/8 pipe tee using teflon tape or pipe sealant. Use only sealant that is approved for use on LP gas.
3. Install the pipe tee assembly to the grill intake pipe with pipe sealant. Tighten assembly and align the branch opening of the tee with the hole of the cabinet.
4. Connect the flexible hose (male end) to the pipe tee with pipe sealant.
5. Install and secure the side burner into the island by simply setting in place.
6. Connect the female end of the flexible hose to the side burner intake pipe with pipe sealant.
7. Connect gas supply to the grill.
8. Check for gas leaks using soap water solution. (1 part liquid soap, 3 parts water).

BARBECUE GASLINE

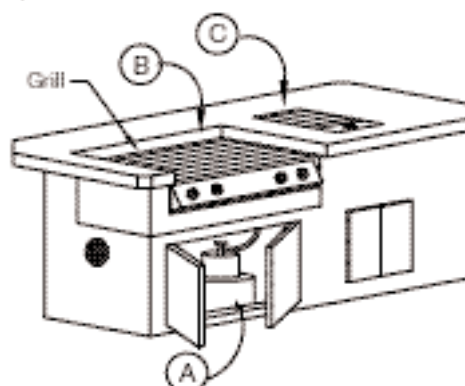
Items Included with Barbecue

- 1) "T" adapter (3/8")
- 2) 2 each Hose 3/8" Fittings
- 3) Regulator w/ Hose



NOTE: You will need to use a gas rated sealer on all gas connectors (Tape, pipe dope, ect.)

- (A)** Open barbecue door. Install hose with regulator on propane tank. Then connect other end to "T" adapter. Make sure to use gas rated tape seal when installing adapter to insure proper seal.



- (B)** Then take other end of "T" adapter with hose attached and connect to end of male located underneath and at the back of the grill. (Use gas rated tape seal on all connections).

- (C)** Connect the last open line to the side burner (Use gas rated tape seal on all connections)

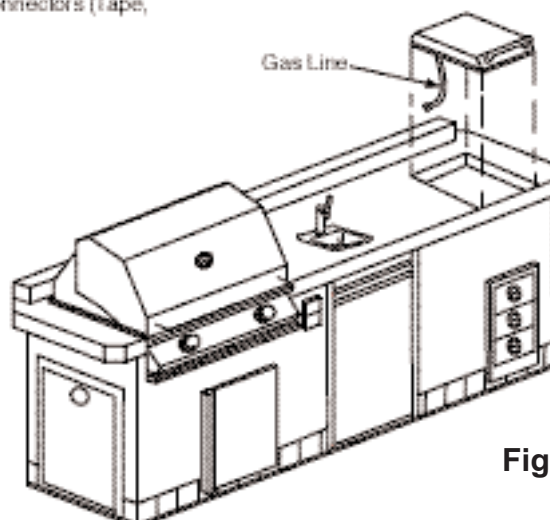
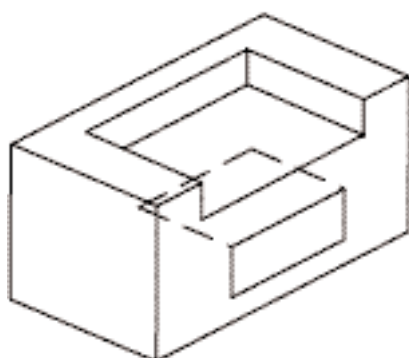
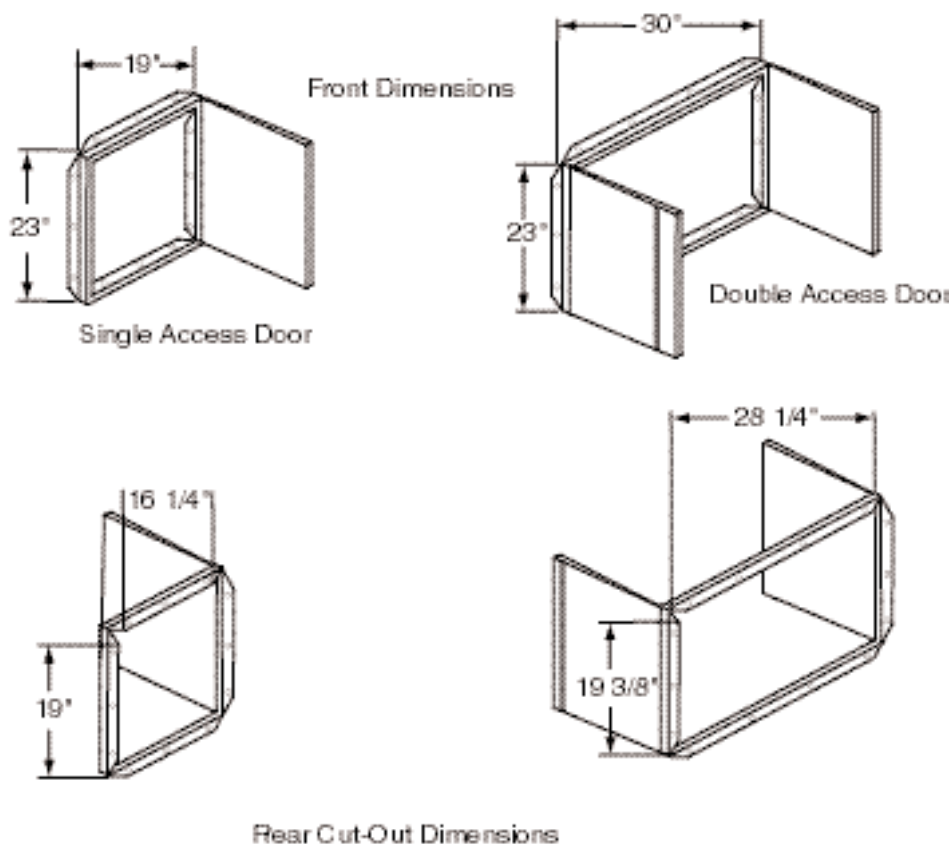


Figure 33. Side Burner Installation

INSTALLATION OF NEW ACCESS DOORS

Installing Access Doors

1. Provide cut out and door jamb with inside dimensions as follows:
 - 16 1/4" X 19" for single door
 - 28 1/4" x 19 3/8" for double door
2. Secure the steel frame with 16 screws of type #10 x fl" truss head phillips S/S.
3. Attach doors to frame.
4. Adjust doors as follows:
 - a) For height adjustment, loosen the two screws attached to each mounting plate.
 - b) Snap off hinge and secure mounting plate with #6 X 1" flat phillips S/S.
 - c) For side adjustment turn screw to increase or decrease door overlay.
 - d) For depth adjustment, loosen screw, adjust door to desired position and retighten screw.



Single Door	
Width	18 1/4"
Height	19"
Depth	2 1/2"

Double Door	
Width	28 1/4"
Height	19 3/8"
Depth	2 1/2"

Figure 34. Access Door Installation

SPORTS BAR CANOPY

While the G3000 Island / Sports Bar Canopy is intended for outdoor use, some precautions must be taken when using and caring for your new Cal Flame equipment. When the equipment is not being used, or especially in times of inclement weather, it is the owners responsibility to remove and store the electronic equipment that is listed in this manual. When storing the equipment, it is strongly advised that the equipment be stored in a dry and moisture-free environment. The electronic equipment that is used with the G3000 Island/Sports Bar is high-end audio and video equipment, therefore making them extremely susceptible to moisture damage. It is the owners responsibility to ensure that the G3000 Island/Sports Bar be covered with a water-resistant tarp or plastic sheeting to protect the enclosure.

Any damage incurred from moisture is not covered by the warranty. These preventative care measures must become a part of the owner's maintenance routine. In addition, all efforts should be taken by the owner to keep excessive dirt and foreign debris from settling into the island enclosure. If these requirements are neglected, all warranties on the audio and video components will be void. With a little care and maintenance, you can look forward to many trouble-free years of use.

G3000 ISLAND/SPORTS BAR CANOPY WIRING

Prior to assembling the bar and the canopy, the owner must wire the unit. The wiring plan has been designed with simplicity in mind. Electrical service for this unit requires 120 V/20 AMP circuit breaker for correct operation. If there are any questions dealing with the wire code, please refer to **Figure 35**. All wiring must be ran before the final assembly of the barbecue and before the initial assembly of the canopy.

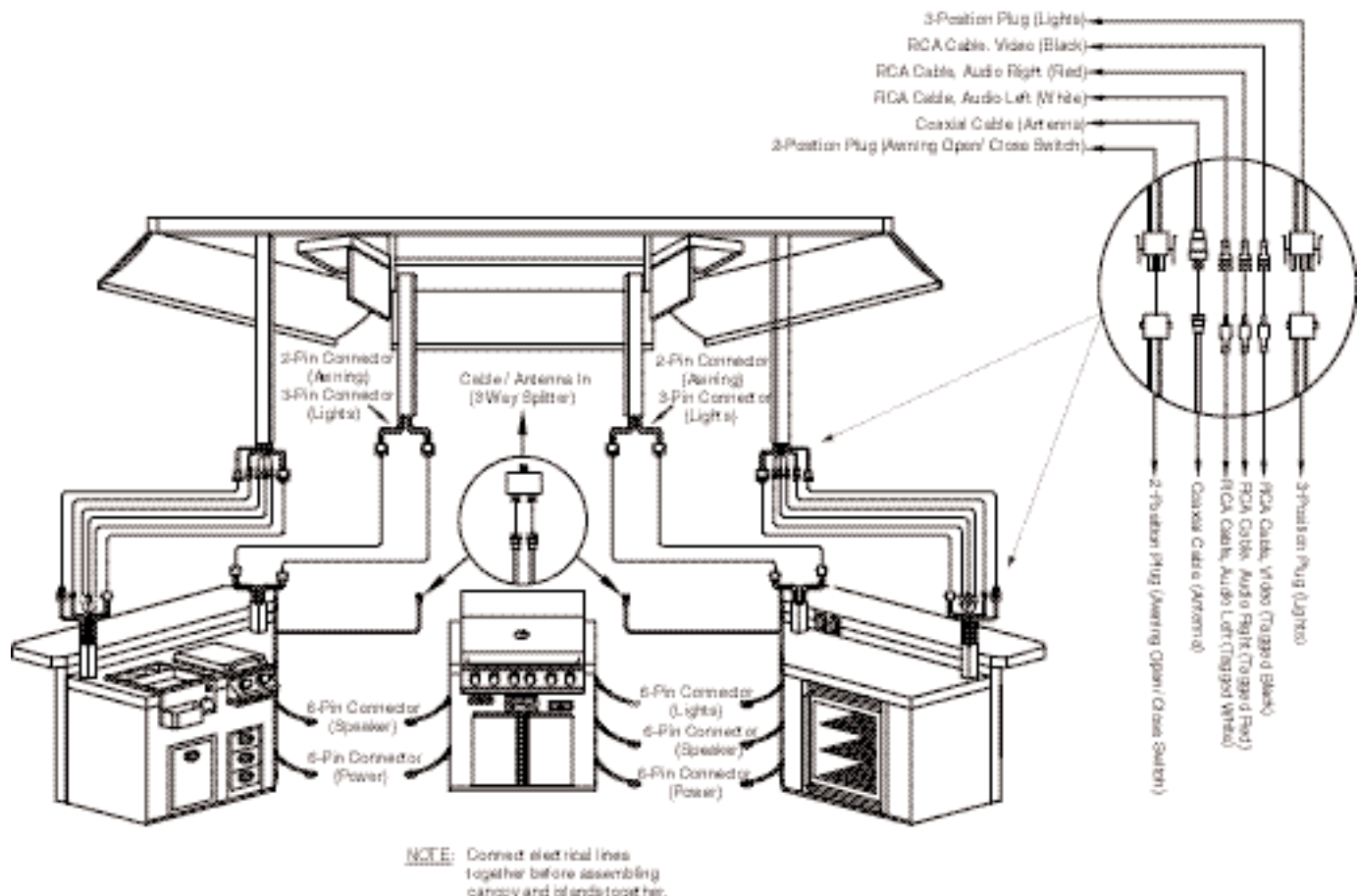


Figure 35. Wiring Instructions

NOTE: The following sections show how each wiring connection is to be made. These connections will be identical for the top and bottom of the canopy support post. Make sure that after the connections are made, the cables are tucked gently into each end of the canopy support posts. **DO NOT** let the canopy support posts and canopy support post mounts pinch the cables. If this happens, the cables will be cut and have to be replaced.

Audio/ Video (A/V) Cables

NOTE: There will be two connection points for the A/V cables: one at the top of the canopy support post and one at the bottom of the canopy support post. These cables will be stuffed into each end of the canopy support post.

1. The A/V cables are what control the television. They are marked: yellow for video, red for right audio, and white for left audio. The A/V cables will be ran from the television up through the junction box (located on top of the canopy).
2. The A/V cables coming from the television will then be plugged into a set of longer cables (color match the cables: red to red, white to white and yellow to yellow).
3. Each set of A/V cables will then be feed down (inside) the outside canopy support posts of the canopy .

NOTE: Be sure that each cable is securely attached. If not, the quality of the picture and volume will be affected.

Lights

NOTE: The 3-position (male) connector has 3 metal prongs at the end of it. These prongs fit into the female receptacle of the other connector.

1. Match up the 3-position wire (female) with the 3-position wire (male) and securely attach them together. This step must be repeated for each main support post.

Antenna

NOTE: The G3000 Island/ Sports Bar should already be wired. If not, please refer to the G3000 Island/ Sports Bar Owner's Manual.

1. Match up the coaxial end (female) with the other coaxial end (male) and securely attach them together. Run the single antenna coaxial cable into the 3-way splitter (located under the grill of the G3000 Island/ Sports Bar itself).

Canopy Assembly

The following instructions will allow you to assembly the canopy section of the G3000 Island/ Sports Canopy.

NOTE: The following sections show how each wiring connection is to be made. These connections will be identical for the top and bottom of the canopy support post. Make sure that after the connections are made, the cables are tucked gently into each end of the canopy support posts. **DO NOT** let the canopy support posts and canopy support post mounts pinch the cables. If this happens, the cables will be cut and have to be replaced.

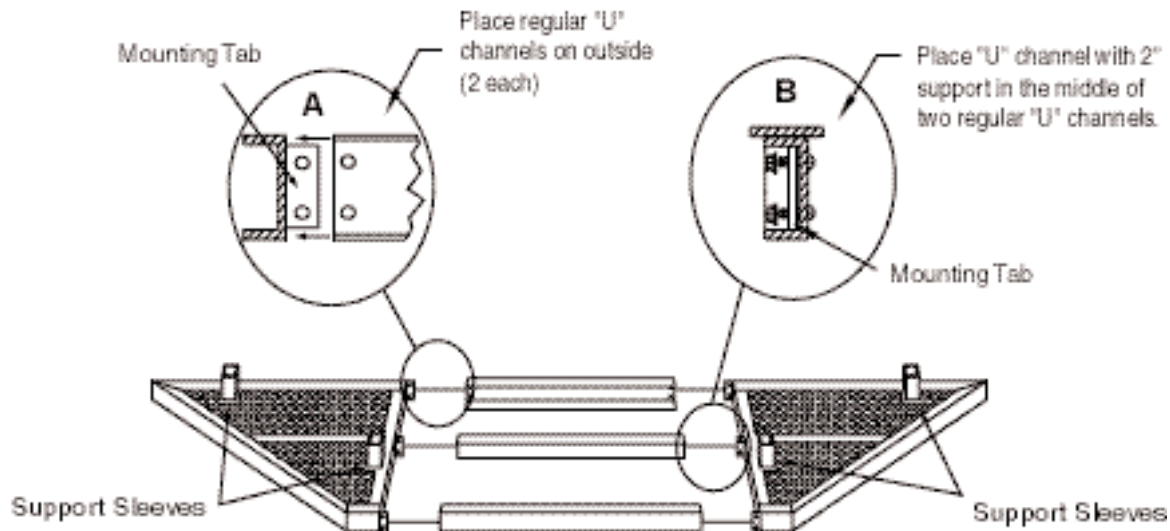


Figure 36. Canopy Assembly

1. Lay the two triangle-shaped canopy pieces on a flat and level surface, with the support sleeves facing up.
2. Place the "U" channel in between the two triangle-shaped end pieces with the "U" channel facing inward. Line up the holes and bolt into place (**Figure 36A and 36B**). Repeat this step for the opposite end of the "U" channel.
3. Repeat this process with all three support "U" channels. Make sure that all three "U" channels are facing inward.
4. After making all the wire connections, slide each canopy support post into the support sleeves (located on the canopy). Gently tuck the cables into the support post, making sure not to pinch the cables (**Figure 37**).

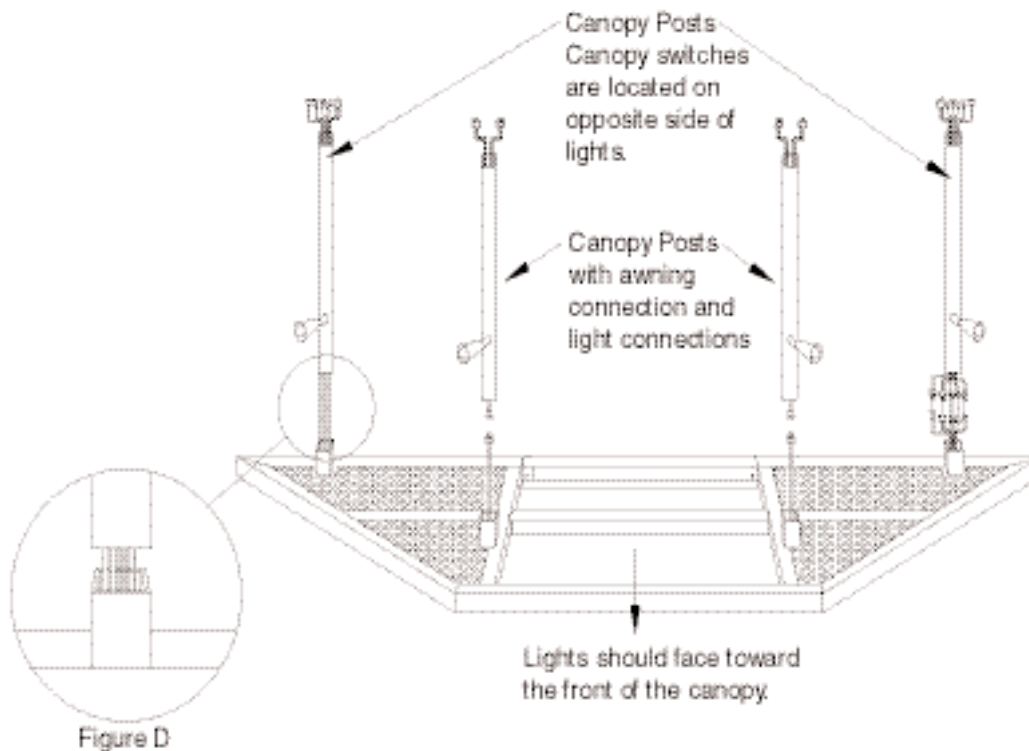


Figure 37. Canopy Assembly

Mounting the G3000 Island/ Sports Bar Canopy

CAUTION: THE FOLLOWING STEP IS A 2-PERSON PROCEDURE. THE CANOPY, AT THIS STAGE, IS EXTREMELY HEAVY. IT IS RECOMMENDED THAT THE OWNER USE A HELPER.

1. Carefully rotate the canopy upright and place it as close as possible to the canopy mounting holes.
2. Finish connecting all the wires. When complete, stuff the excess wire down into the canopy mounting holes (**Figure 38A**).
3. Use care placing the canopy support posts into the canopy mounting holes, as you DO NOT want to pinch the wires.
4. Place the provided screens on top of the canopy, in the specified locations (**Figure 38B**).

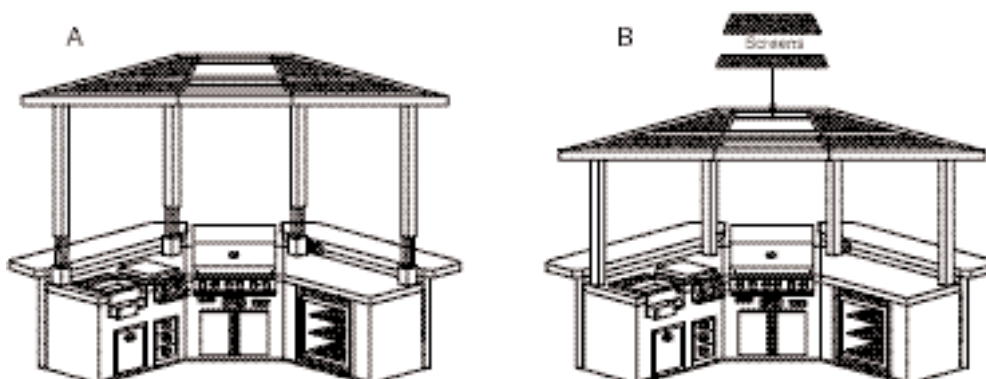


Figure 38. Canopy Final Installation

Awning Installation

With the canopy installation nearly complete, the awning must be installed and wired. It should be noted that all screws that are used for the installation of the awning are self-tapping sheet metal screws. No drilling should be necessary.

1. Line up the holes for the awning bracket with the corresponding pre-drilled holes on the awning. Use two carriage bolts for the upper two holes and a flat-head Phillips for the single lower hole. Tighten until snug, but don't over-tighten (**Figure 39A**).
2. After mounting the awning bracket, remove the awning from the box. Tilt the awning at a 45° angle and hang the awning onto the awning bracket (**Figure 39B**).
3. After making sure that the awning is securely hung onto the awning bracket, tilt the awning up to a 45° angle (again) and connect the two electrical leads (male) securely to the two electrical leads (female, attached to the awning). When complete, carefully tuck the wires into the hole and gently lower the awning (**Figure 39C**).
4. Place set-screws through the awning bracket and awning into the canopy frame. Do not over-tighten (**Figure 39D**).

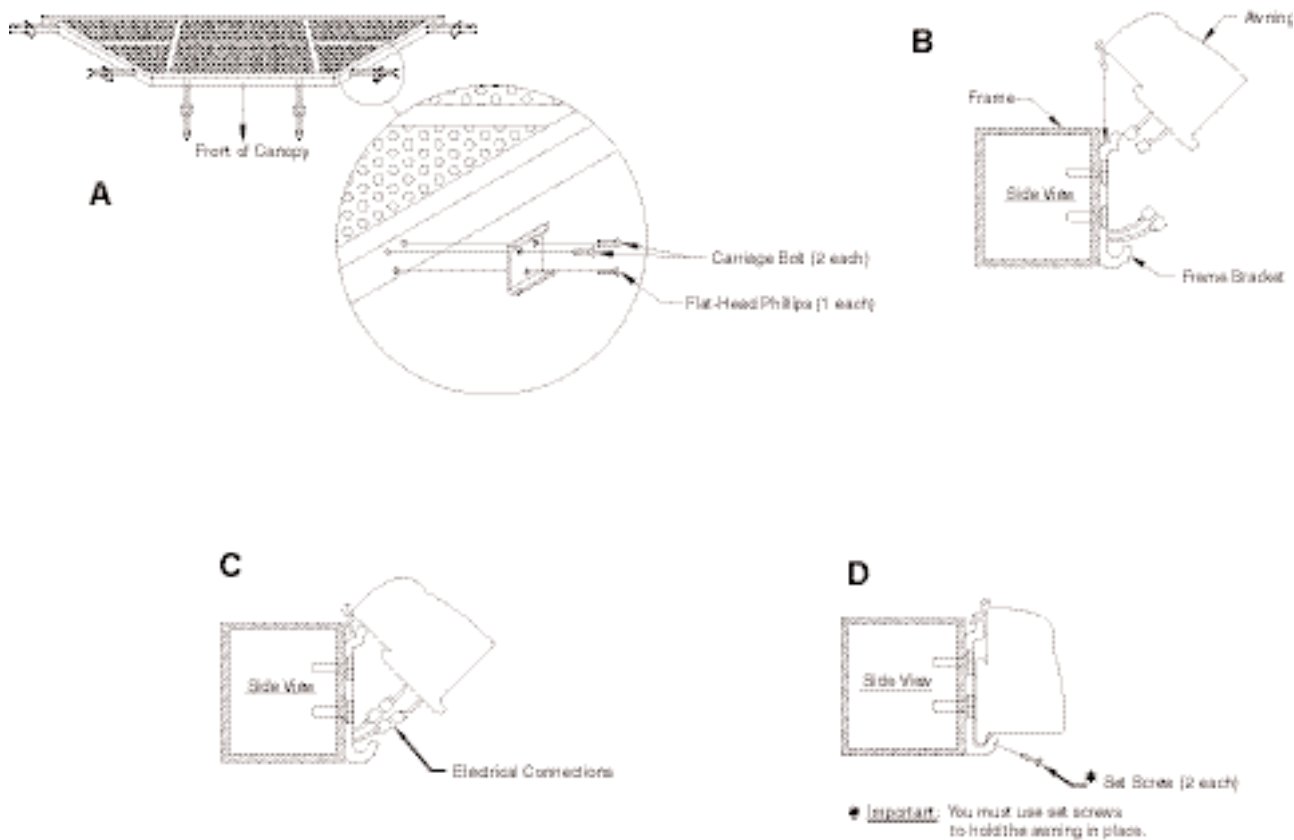


Figure 39. Awning Installation

Awning Open/ Close Switch

NOTE: The 2-position (male) connector has 2 metal prongs at the end of it. These prongs fit into the female receptacle of the other connector.

1. Match up the 2-position wire (female) with the 2-position wire (male) and securely attach them together (**Figure 39 - Insert**). This step must be repeated for each main support post.

LP GAS REQUIREMENTS

LP Gas Requirements

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

IMPORTANT WARNING:

All Cal Flame grills are manufactured with the highest regard to safety. For this reason, Cal Flame grills are either manufactured to operate on Liquid Propane (LP) or Natural Gas (NG) and cannot be converted. To verify the grills operating fuel, remove the bottom drip pan and check serial number label on the left. Either LP or NG will be marked on the operating tab, indicating the proper operating fuel. Attempting to convert Cal Flame grills from one fuel to another may result in serious injury and void the warranty coverage.

NOTE:

Please note that if you do not have an updated filler valve on your existing propane tank, you will need to purchase one at your local hardware store, as you will not be allowed to refill the tank at any filling station.

LP Gas Hook Up

NOTE:

An enclosure for an LP gas cylinder shall be vented by openings at the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP-gas supply cylinder in place. This shall be accomplished in one of the following manners:

1. One side of the enclosure shall be completely open.
2. Enclosures that have four sides, complete with a top and bottom:
 - a. At least two ventilation openings at cylinder valve level shall be provided in the sidewall, equally sized, spaced at 180° (3.14 rad), and unobstructed. Each opening shall have a total free area of not less than 1 square inch per pound (7.1 cm²/kg) of stored fuel capacity, and not less than a total free area of 10 square inches (64.5 cm²).
 - b. Ventilation opening(s) shall be provided at floor level and shall have a total free area of not less than 1 square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5 cm²). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180° (3.14 rad) and unobstructed.
 - c. Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2 mm) diameter rod.

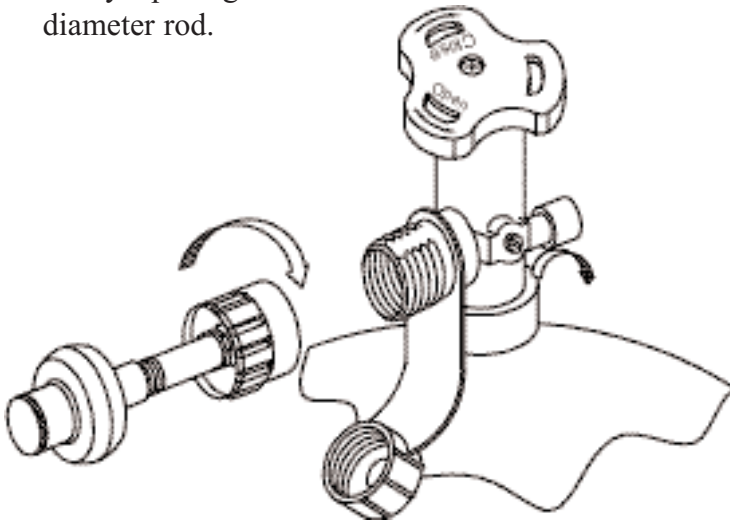


Figure 40. LP Attachment Assembly

LP Gas Manifold Pressure

For plumbed-in LP installation, use a convertible regulator and set it for LP gas.

LP Gas Supply Pressure

LP Gas Supply Pressure

Maximum line pressure for plumbed-in propane is 14" W.C psi (3.5 kPa). Minimum line pressure for propane is 11" W.C.

LP Gas Pressure Regulator

The unit must be used with the gas pressure regulator. The regulator will control and maintain a uniform gas pressure in the manifold. The burner orifices have been sized for the gas pressure delivered by the regulator.

LPG Cylinder Specification

Any LP gas supply cylinder used with this grill must be approximately 12 inches in diameter and 18 inches high. The maximum fuel capacity is 20 lbs. of propane, or 5 gallons. Full cylinder weight should be approximately 38 lbs. (43.7 lbs. nominal water capacity.) Always use the cylinder dust cap on the cylinder valve outlet during transport and when the cylinder is not connected to the grill.

Transporting the LP Gas Supply Cylinder

Only one cylinder should be transported at a time. Transport cylinder in an upright and **secure manner** with control valve turned off and the dust cap in place.

NATURAL GAS REQUIREMENTS

Natural Gas Requirements

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the grill is manufactured for.

IMPORTANT WARNING:

All Cal Flame grills are manufactured with the highest regard to safety. For this reason, Cal Flame grills are either manufactured to operate on Liquid Propane (LP) or Natural Gas (NG) and cannot be converted. To verify the grills operating fuel, remove the bottom drip pan and check serial number label on the left. Either LP or NG will be marked on the operating tab, indicating the proper operating fuel.

Attempting to convert Cal Flame grills from one fuel to another may result in serious injury and void the warranty coverage.

IMPORTANT: Never connect the grill to an unregulated gas supply.

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B149.2, Propane Installation Code.

NATURAL Gas Connection: (Must be performed by a licensed contractor or local gas company representative). Ensure that the service supplying the grill is fitted with a shut off valve conveniently positioned to the grill and giving ease of access.

Your Cal Flame Grill for use with Natural Gas comes equipped with its own regulator which **MUST NOT** be removed. If, this regulator needs to be replaced use only the type specified by Cal Flame for this appliance.

1. Remove the rear panel from the BBQ to gain access to the regulator and gas connection point.
2. Connect a suitable flex connector to the grill regulator.

LEAK TESTING PROCEDURE

Leak Testing

Perform a leak test at least once each year whether the gas supply cylinder has been disconnected or not. In addition, anytime the gas cylinder is connected to the regulator or any part of the gas system is disconnected or replaced, conduct a leak test.

As a safety precaution, remember to always leak test your grill outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use only a leak testing solution as specified below.

Leak Testing Procedure

1. Prepare a leak testing solution of sudsy water by mixing in a spray bottle half-liquid soap and half water.
2. Check and make sure all the control knobs are in the OFF position.
3. Turn cylinder valve knob counter clockwise one turn to open.
4. Apply leak-testing solution by spraying on joints of the gas delivery system.
5. Blowing bubbles in the soap solution indicates that a leak is present.
6. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it should become damaged. The cylinder must be replaced.
7. If you are unable to stop a leak, shut off the gas supply at the cylinder valve. Remove the cylinder from the grill. Call an authorized gas appliance service technician or LP gas dealer. Do not use the appliance until the leak is corrected.
8. Push in and turn any control knob to release pressure in the hose and manifold.
9. Turn off the control knob.

CLEANING AND MAINTENANCE

As with any piece of fine equipment, your new grill must be kept clean and properly maintained to maximize its performance and longevity. Cleaning internal parts of the grill regularly as determined by the amount of use and foods cooked. The entire grill should be cleaned at least once a year. To assure safe and proper maintenance, we recommend you follow these directions carefully.

IMPORTANT: DISCONNECT ELECTRICAL SUPPLY BEFORE CLEANING ANY PART OF THE GRILL.

Cleaning the Grill Racks

The easy way to clean the grill racks is to scrub them immediately after you have finished cooking and turned off the flame. Wear a grill mitt to protect your hand from the heat and steam. Dip a brass bristle barbecue brush in water and scrub the hot grill. Dip the brush frequently to increase the amount of steam. Steam is created as water contacts with the hot grill, assists in the cleaning process by softening food particles. The food particles will fall onto the briquette tray and burn or fall into the drip tray. If the grill is allowed to cool before cleaning, the removal of those residual particles from food will be more difficult.

If desired, when completely cool, remove the grill racks for thorough cleaning. Use soap and water for this cleaning. Specks or grease can either gather on the surface of the stainless steel and bake onto the surface rack and give the appearance of rust. For removal, use an abrasive pad (like Scotch Brite) in conjunction with a stainless steel cleaner. This needs to be done in extreme cases only, or before storing the grill for an extended period.

Cleaning the Warming Rack

The warming rack can be cleaned using the same procedure as Cleaning the Grill Racks.

Cleaning the Drip Pan

The full width drip pan will collect grease from the main grill area. The pan should be cleaned after every use to avoid the possibility of a grease fire. Be sure to allow the drip pan to cool prior to cleaning. You may clean the drip pan with a solution of warm soapy water. Make sure to rinse thoroughly to avoid staining.

Care of Stainless Steel Carts & Grills

Stainless steel is a highly preferred material in the residential and commercial industries due to its strength, ability to resist corrosion and its ease of cleaning. Stainless steel is often taken for granted and assumed to be indestructible. However, care must be taken to ensure long life in your Stainless Steel Cal Flame Grills and Carts. To maintain the original appearance of your Cal Flame grill and/or cart, a regular routine must be followed.

DO NOT:

Use wire wool pads, scrapers, harsh abrasive, scoring materials, bleaches, or harsh cleaners on your Cal Flame Stainless Steel cart and/or grill, or allow salt and vinegar mixtures to remain in contact for a long period of time. This will cause scratching, scoring, rusting and pitting of your product.

Your Cal Flame BBQ grill is made of #304 stainless steel. This represents that this component is of non-rusting and non-magnetic stainless steel. There are many types of stainless steel cleaners on the market today. We recommend that you clean the external and internal stainless steel components with a cleaner that is approved for #304 stainless steel and only clean when the grill is cool and in indirect light.

Never use steel wool to clean your grill and never clean the grill when it is hot. Be especially careful when cleaning the Highlighted (shiny) areas or your grill. Only clean these areas when absolutely necessary.

Covering Your Stainless Steel Cart

When not in use and after cooling, cover your Cal Flame Stainless Steel cart with our full length, zippered side canvas cover. The cover will help protect your cart from detrimental effects of weather & environmental pollutants (please see your local Cal Flame dealer for details).

After Use Care

1. The easiest way to clean the grill is immediately after cooking is completed and after turning off the flame. Wear a barbecue mitt to protect your hand from the heat and the steam. Dip a brass bristle barbecue brush in hot soapy water and scrub the hot grill rack. The steam from the water coming in contact with the hot rack will assist in the cleaning process by softening any food, dirt or grease stuck to the racks.
2. Wipe the grill with a damp soapy cloth and rinse with warm/hot, clean water.
3. For more tenacious deposits, including oil, grease and water-borne deposits, use a multipurpose cream cleanser and apply with a soft, damp cloth. Rinsing with warm/hot, fresh, clean water.
4. Dry with a soft, dry, clean towel if preferred.

Cleaning the Island Cabinets

Be sure to unplug the electrical supply before cleaning any part of your Cal Flame BBQ. Spray cabinet area with a soap and water solution. Rinse with a gentle stream of fresh water.

Cleaning the Burners

IMPORTANT: All of the gas control knobs must be turned to the off position and the fuel should be off and fuel line disconnected prior to starting this procedure.

To reduce the risk of flashback, this procedure should be followed at least once a month or when your grill has not been used for an extended period of time.

1. Remove burners from grill by carefully lifting each burner up and away from the gas valve orifice.
2. Wire brush outer surface of burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.
3. Inspect the burner for damage (cracks and holes). If any damage is found, replace burner and discontinue grill usage.
4. Upon reinstallation, inspect the following: gas valve orifices for cleanliness and condition; the location of the ignitors.

TROUBLESHOOTING PROCEDURES

If Grill Fails to Operate Properly:

1. Turn off gas at source, turn the Control Knobs to the 'OFF' position and wait 5 minutes before trying again.
2. Check gas supply at a connections.
3. Repeat lighting procedure and if grill still fails to operate properly, turn off gas at source, turn the control knobs to the off position and wait for the grill to cool down and check the following:

Problem: Misalignment of burner tube(s) over orifice(s)

Solution: Reposition the burner tube to properly seat over orifice.

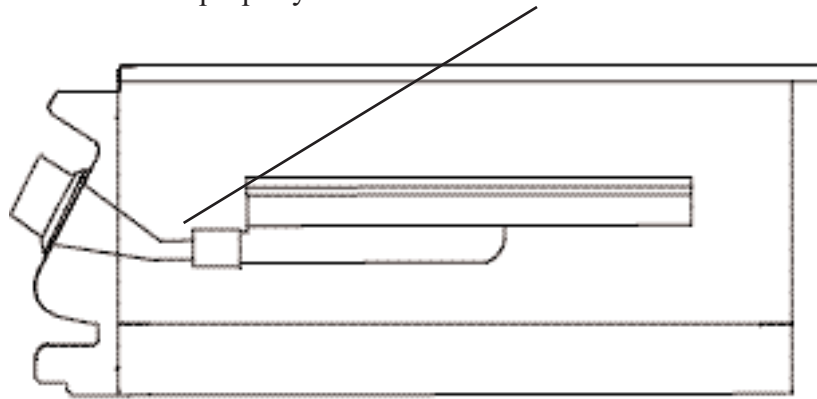


Figure 41. Burner Tube Reposition

Problem: Obstruction In Gas Line

Solution: Remove fuel line from grill. Do not smoke or perform any maintenance in the vicinity of an open flame. Open gas valve for one second to blow out any debris. Close off gas valve and reconnect fuel line securely.

Problem: Plugged Orifice

Solution: Remove cooking grills, Flame Tamer and grease tray. Remove burners from bottom of firebox by pulling cotter pin from beneath burner peg using a standard screwdriver or needle nose pliers. Carefully lift each burner up and away from the gas orifice. Remove the orifice from the control valve. Gently clear any obstruction with a fine wire. Reinstall orifice, reinstall burners over orifices and seat burner peg into position hole at the bottom ledge of the firebox. Replace cotter pins. Replace cooking components and grease collectors. If an obstruction is suspected in the control valve, please contact your local Cal Flame dealer for assistance.

Problem: Misalignment of Ignitor on Burner

Solution: Check for proper position of electrode tip. The tip of the electrode should be pointing forward towards the front of the burner and should be free of grease to allow proper sparking. The ignition wire should be connected firmly to the valve ignition device and electrode. Replace the ignition wire if it is frayed or cracked. With gas supply closed and all control knobs set to the off position, check each position ignitor individually for presence of spark at electrode. In turn, push each knob in fully and rotate about 1/4 turn to the left (counter-clockwise) until you hear a loud click. The trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to the off position before checking the next ignitor.

While the grill is still hot, you must wait for a minimum of five minutes before commencing re-ignition (this allows accumulated gas fumes to clear). If all checks/ corrections have been made and gas grill fails to operate properly, contact your local Cal Flame dealer.

Problem: Yellow Flame

Solution: Once the entire burner is operating, check the flame color to be sure that flame color is mostly blue. Some yellow at the tips may be present due to impurities in the fuel.

If the flame is golden or yellow in color, the reason could be seasoning salts, oil film, or other foreign matter on the burner.

Problem: Flashback

Solution: When fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the control knob(s) clockwise to the 'OFF' position. Wait until the grill has cooled off and then clean the burner tubes and burners as described on page of this manual.

APPENDIX

The items that will be covered in this section will consist of the following:

Waterfall Operation

Cal Flame Entertainment System

Part Numbers

Lifetime Warranty

Cal Flame Programs

Notes

In order for your retailer to expedite your order, for parts and accessories, it is recommended that you have the information that you attained in the Set-Up and Delivery section. Customer Service will want all this information for warranty purposes.

WATERFALL OPERATION (Optional)

The following models come with the waterfall option: MC-700, G-2000, G-2500, G-2500F and G-3000. To turn the waterfall on, the unit must be plugged in. To turn the waterfall off, the unit must be unplugged.

NOTE: Make sure that there is no debris in the filler pan for the waterfall. The pump will recirculate water up through the fireplace and then filter down the sides and front. It is also important that the owner maintains a consistent water level, as “dry” pumping will burn out the pump motor.

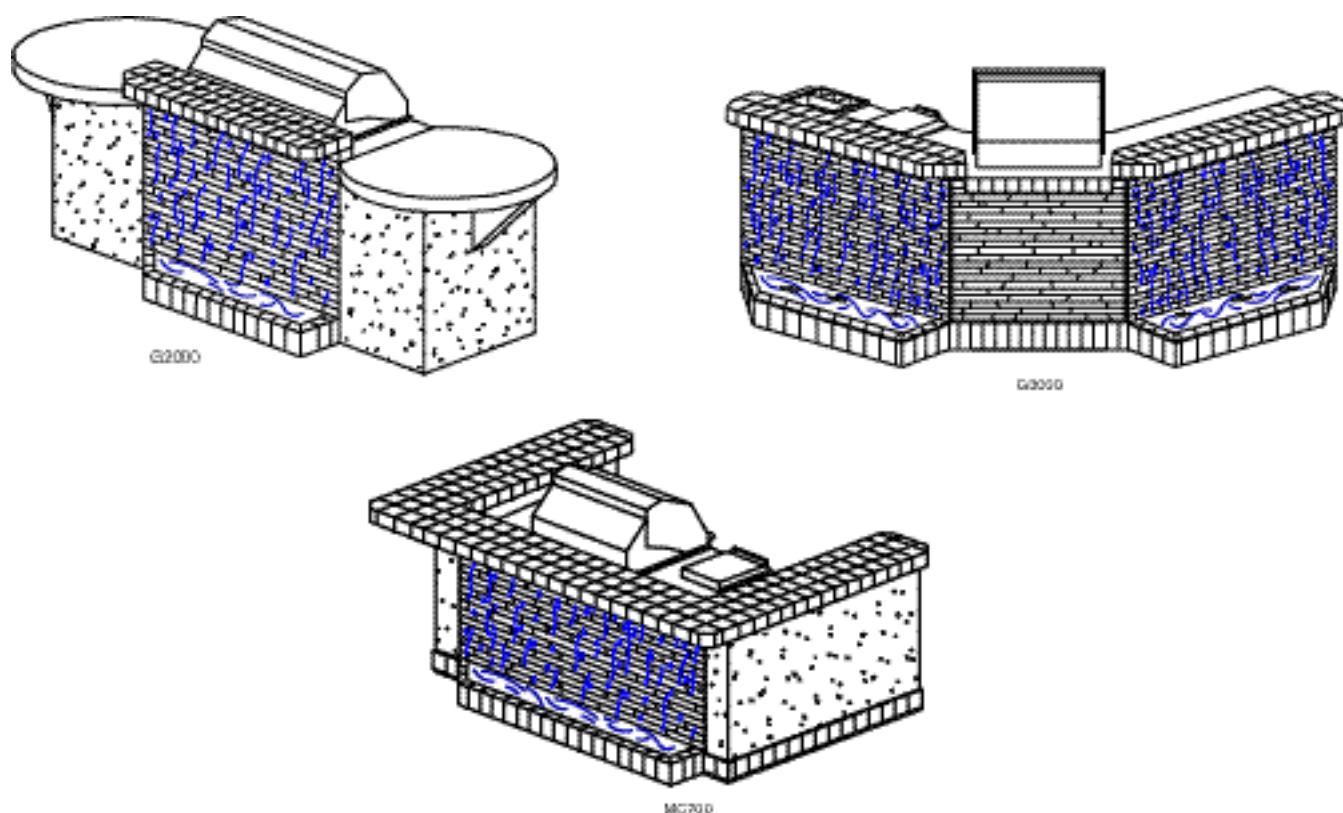


Figure 42. Waterfalls

CAL FLAME ENTERTAINMENT SYSTEM

Splash Stereo System



Figure 43. Cal Flame Entertainment System

This system can be used to listen to AM or FM Stereo signals, CD's and also audio from the optional DVD and TV Tuner on our Entertainment Cal Flame unit.

Each Cal Flame unit that is equipped with the Splash Stereo system is delivered with the manufacturers operating instructions. We strongly recommend that you read these instructions prior to operating this unit.

NOTE: Although this unit is marine grade, you will still need to protect it from water and the elements.

- Do not place wet CD's into this unit at any time.
- Always close the CD protection door.

Remember, water damage is not covered by the warranty.

Entertainment Systems

Cal Flame units equipped with the TV / DVD systems use this Splash stereo to broadcast the TV or DVD audio signals.

Set Up:

1. Program preset station #1 to 88.7FM to receive the audio signal that the TV and DVD systems are transmitting on.
2. Set Base to +3. (As described in the stereos operating manual.)
3. Set Treble to +4. (As described in the stereos operating manual.)
4. Do Not Use the Z music enhance feature of the Splash Stereo System.
5. Set the volume between 15 and 28 .

NOTE: If the Cal Flame unit should loose power for any reason, it will be necessary to reset these settings.

17" TV Monitor Operation: (Optional)**Turning On the TV Monitor:**

Once the TV has been opened (either by manual or automatic operation) you will be able to operate the TV with the silver TV remote control.

Front Panel Features (Figure 43)

1. Power Button - Bright red when system is ON, dim when system is OFF.
 2. Volume Up/Down - Controls volume to external speakers, if connected. Also, used to adjust picture control setting when "contrast", "bright", "sharpness", color" or "tint" is displayed on the screen.
 3. TV/AV - Any video equipment connected to the AUDIO/VIDEO inputs can be used with the TV by pressing this button. Each time the button is pressed the Audio/Video source will change in the following sequence: TV, AV1, AV2, and AUX.
 4. Sensor Eye - Allows the remote control to operate the LCM1502TV's OSD system (On Screen Display), volume Wired Headphone Jacks (and optional external speakers), and for control of Video Media Player connected through a source component harness.
 5. Three Position Dome Light Switch -
Auto - Automatically switched on the dome lights in conjunction with the vehicle's interior illumination.
Off - The dome lights will not turn on in this position.
On - Turns on the dome lights.
 6. Screen Release - Slides in the direction of the arrow to release the drop down screen.
- NOTE:** For safety, hand hold the screen before you slide the screen release to drop down screen.
7. Menu Button - Gives you access to the OSD Main Menu.
 8. Channel Up/Down - Changes the TV channel.
 9. ENTER Button - Use this button to end the choice on the menu.
 10. Dome Lights - Provides additional information.

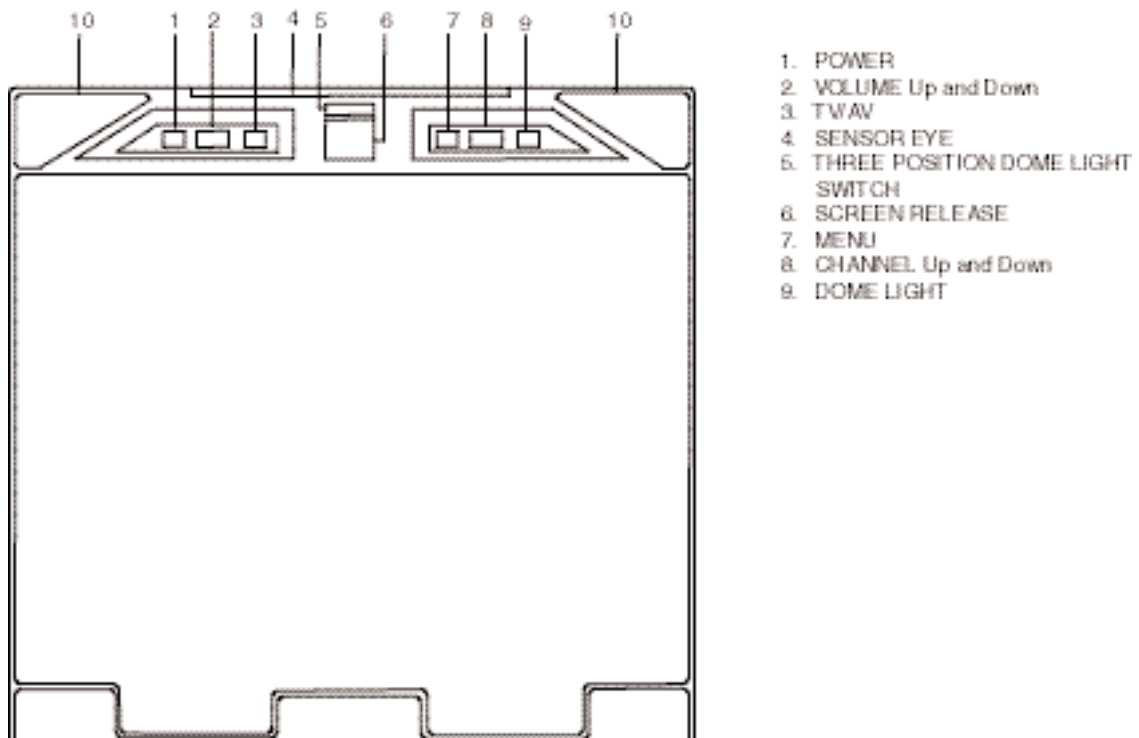


Figure 44. Television Layout

Remote Control Operation (Figure 44)**1. TV Controls:****a. TV Power**

Press this button to turn on the set.

Press the button again to turn the set off.

2. Direct Access (0-9, 1--) Number Buttons

Use these buttons to select a channel. The channel number chosen will be displayed on the screen for about four seconds. To select channels 0-99, press two numbers. For example, to select channel 8, press 0,8. To select above 100, press the 1-- button, then the number buttons for the last two digits of the channel. For example, to select channel 115, press 1--, 1,5.

3. CHANNEL Up and Down

Use these buttons to select pre-programmed channels of two select channels up or down.

4. VOLUME Up and Down

Use these buttons to raise or lower the volume level of the Wired Headphones or External Speakers if installed. They are also used to make adjustments in the picture mode.

NOTE: These buttons will not affect the volume of wireless headphones or a wired RF modulator. When using these devices, the volume must be adjusted with the headphone volume control or with your radios volume control.

5. MENU Button

Press the MENU button. The MENU display appears. Use the Channel Up and Down buttons to select the desired function, then press ENTER button to end the choice.

6. TV/VIDEO Button

Press this button to access the AUDIO/VIDEO input jacks, on the front and rear of the TV. As the button is pressed, the on-screen display will cycle as follows:

**7. MUTE Button**

Press this button to turn the TV sound off. Press again to restore sound to the previously set level. MUTE may also be released by pressing the VOLUME +/-.

8. When tuned to a channel press this button to store or erase the channel from memory. The stored channel numbers are displayed in GREEN on the screen and the no stored channel numbers are in RED.**9. AUTO PROGRAM Button**

Select the regular channel broadcast TV or CABLE TV for AUTO PROGRAM. All the channel numbers for TV or CABLE TV will be scanned. The broadcasting signals will be detected and automatically stored.

10. ENTER Button

Use this button to end the choice on the menu.

11. PICTURE SELECT Button

Each time this button is pressed the on-screen picture adjustment display cycles through "adjustment screens" as follows:



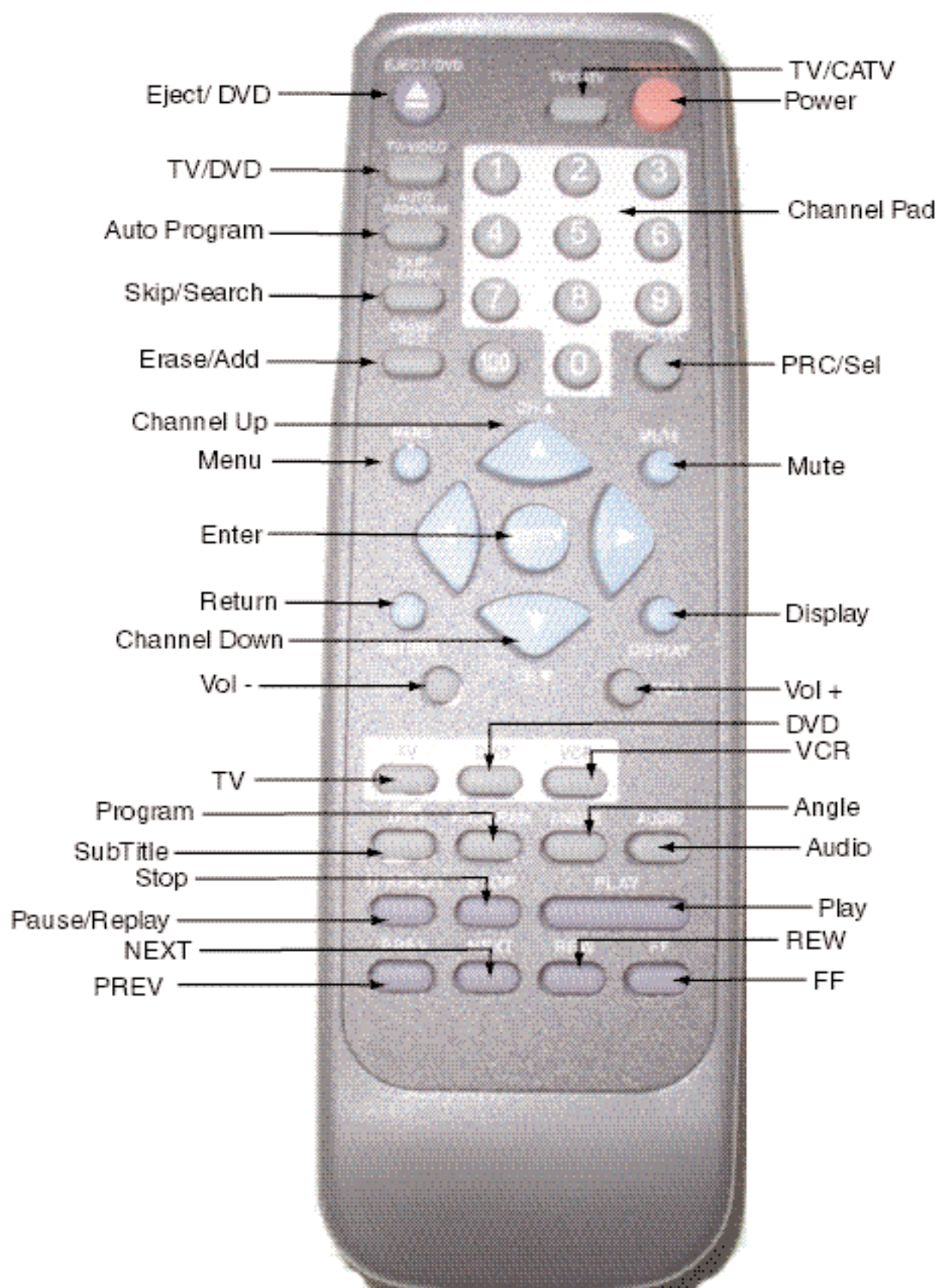


Figure 45. Remote Control

VCR Controls

12. VCR POWER Button

This button is used to turn the unit on and off.

13. "REW" REWIND Button

If this button is pushed while the tape is stopped, the tape will rewind. If this button is pushed while the tape is playing, the VCR will go into rewind search mode. For more information on search feature of the VCR, consult VCR Owner's Manual.

14. PLAY Button

Press this button to activate play mode while a tape is loaded into the VCR. This button may also be used to disengage search and pause modes. For more information, consult the VCR Owner's Manual.

15. "F.FWD" FAST FORWARD Button

If this button is pushed while the tape is stopped, tape will fast forward. If this button is pushed while the tape is playing, the VCR will go into fast forward search mode. For more information on search feature of the VCR, consult the VCR Owner's Manual.

16. STOP Button

Press this button to stop the video tape.

17. REPLAY Button

Press this button will rewind the video tape and immediately begin playback when the video tape is fully rewound.

Operation

1. Point the remote control directly at the TV Monitor.
2. Press the **Red Power Button** located at the top left side of the remote control.
3. Allow a few seconds for the TV monitor to warm up before pressing any other buttons.
4. Once on, the TV monitor will display a small icon at the lower left side signifying which mode the TV is currently in.
5. Press the "SELECT" button located at the top right side of the TV remote control until the icon "**COMPOSITE VIDEO**" is displayed on the screen of the TV monitor. This will allow the TV Monitor to accept the signal from the DVD player.
6. When an antenna, cable or satellite system is connected to the coaxial cable on the right front side of the spa, you will be able to receive live TV signals by pressing the "SELECT" button until the "**COMPOSITE TV**" icon appears on the TV monitor. Allow a few second for the TV tuner to acquire the new signal prior to switching channels.
7. Press the right "VOL" button to adjust the volume up to "80" as displayed on the screen. This will allow the Stereo system to receive enough volume to reproduce the audio signal without distortion.

NOTE: You will not be able to hear audio form the TV Monitor itself. All audio signals for the TV or DVD are only acquired through the stereo when programmed to 88.7FM.

Adjusting the Picture

When watching the TV programs, the quality of the picture can be adjusted to suit your taste.

1. Press MENU. The main menu appears.
2. Press SELECT VIDEO. The video source appears. Press this button to access the AUDIO/VIDEO input jacks.
3. Select CLOSED CAPTION and then press ENTER.
Closed captioning lets you display the audio portion of a program as text on the TV screen. This is useful to the hearing impaired or anyone who wants to watch a program without a sound.

There are two types of closed captioning available: C1 (Caption 1) and C2 (Caption 2). C1 displays the full translation of the primary language in your area. C2 may be used as a source for secondary languages, simplified English, or other translations transmitted in your area.

Closed captioning is not available on all channels or at all times. Only specific programs are encoded with closed captioning information.

4. Press either CHANNEL up or down to select the function. Make sure the highlight bar is SET PICTURE and then press ENTER.
5. Select the item to adjust. For example:
To adjust brightness, press CHANNEL up or down buttons to select BRIGHTNESS and press ENTER.
6. Adjust the level by pressing VOLUME.
7. To adjust other items, repeat all of the above.

NOTE: The menu or display disappears from the screen if you do not press + or - within a few seconds. Whenever a menu or display disappears from the screen, and + or - buttons on the front of the TV become the volume adjustment buttons. If you want to adjust the picture only, you can use the remote control by simply pressing the PICTURE SELECT.

Description of Adjustment Items

<u>ITEM</u>	<u>ADJUSTMENT</u>	
	Press VOLUME Down	Press VOLUME Up
CONTRAST	Decrease picture contrast for soft color	Increase picture contrast for vivid color
BRIGHTNESS	Darken the picture	Brighten the picture
SHARPNESS	Decrease picture sharpness	Increase picture sharpness
TINT	Decrease Tint	Increase Tint
COLOR	Decrease color intensity	Increase color intensity

To restore the factory settings

Select the item of picture while the main menu is displayed. Then select the item of RESET. All the picture functions (CONTRAST, BRIGHTNESS, SHARPNESS, TINT, COLOR) will go back to the factory settings.

8. Press either CHANNEL up or down to select the function. Make sure the highlight bar is AUTO PROGRAM and then press ENTER.
9. Press CHANNEL either up or down to select the function. Make sure the highlight bar is ANTENNA INPUT and then press ENTER.

Remote Infrared Sensor/Repeater

The LCM1502TV incorporates a Infrared Sensor which relays the signals from the remote control to allow the LCM1502TV to be controlled simply by pointing it's remote control at the remote sensor. This provides control of the auxiliary equipment such as a Flex vision VCR or DVD Player. The Remote Infrared Sensor can relay signals from most manufacturers Remote Control to its respective component connected to the Video 1 and 2 inputs. In this case you must use the Remote Control supplied with the other manufacturers component.

Cal Flame Entertainment System Operation

DVD Player and Surround Sound Processor (Optional)

This system contains the DVD player and DVD remote controller.

NOTE: Although encased in a plastic housing with weather seals, this system and remote control are not waterproof. You must take every step necessary to keep this system dry. Water damage is not covered by the manufacturer's warranty.

These instructions are to describe basic functions. Please see the DVD manufacturer's operating instructions for other features and functions. These instructions are delivered with the Cal Flame owner's manual in a clear plastic bag inside the stainless steel cabinet.

Operation

1. Press the **POWER** button on the DVD unit or remote control to turn the system on. A "Welcome DVD Video" banner will be displayed across the screen.
2. Press **POWER** on the Stereo / CD player.
3. Move the DVD selector switch (Located next to the DVD player) to the **ON** position.
This will allow the Audio signal to be received by the Stereo / CD player.

NOTE: When not using the DVD player, the Audio selector switch must be in the position to receive regular AM or FM broadcasts.

4. Tune the Stereo / CD player to 88.7 FM to receive the audio signal.
5. Press the **OPEN** button on the DVD player and insert a DVD.

CAUTION: DO NOT INSERT WET DVD'S.

6. Press either the **ENTER** button on the DVD player or the **Play** button on the remote control to start the DVD.

IMPORTANT: Recommended stereo settings are **BASS +3**, **TREBLE +4** and stereo volume not to exceed 28. Exceeding these settings or using the **Z-enhanced** feature on the stereo will cause the system to distort and damage speakers.



Figure 46. Cal Flame Entertainment DVD Player.

WARNING: DVD System and remote control are NOT waterproof or water-resistant. Water damage is not covered by the manufacturer's warranty. Please make sure that hands and DVD's are dry before coming in contact with this or any electronic option.

Operating the DVD System In TV Mode:

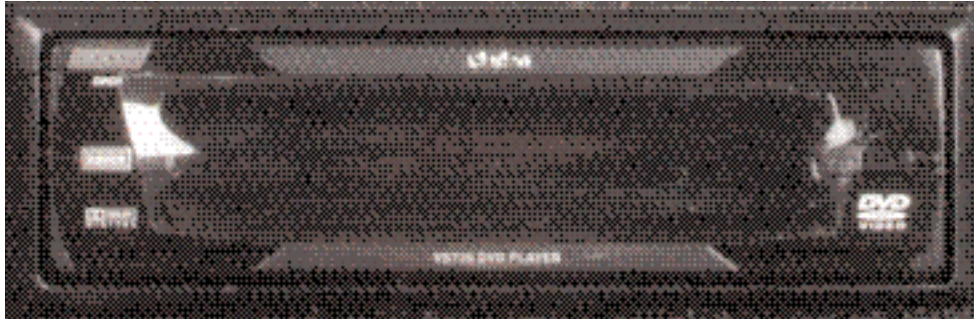


Figure 47. DVD Player

The DVD system is used to feed the audio signal from the TV Tuner to the stereo. You will need to switch the audio and Video modes with DVD remote to properly receive picture and sound.

NOTE: The Stereo must be tuned to 88.7FM to receive audio signals from either the DVD or TV Tuner.

Instructions:

1. Turn on DVD system as mentioned on the previous pages.
2. Press the **SELECT** button on the TV Remote Control to switch Video to **COMPOSITE TV**.
3. Press the **A/V** button on the DVD Remote Control to switch the Video from **OUT** to **IN**.
4. Press the Channel Up or Down buttons on the TV remote control to select TV Channel.

Switching Back to DVD Operation:

1. Press the **SELECT** button on the TV Remote Control to switch Video to **COMPOSITE VIDEO**.
2. Press the **A/V** button on the DVD Remote Control to switch the Video from **IN** to **OUT**.
3. Press the **PLAY** on the DVD remote Control.

WARNING: DVD System, Tuner System and their remote control's are NOT waterproof or water-resistant. Water damage is not covered by the manufacturers warranty. Please make sure that hands and DVD's are dry before coming in contact with this or any electronic option.

PARTS LIST

Contact your local Cal Flame Dealer to place your parts and accessories order. Or fax this completed form to (909) 947-5087 with Credit Card Information: Visa Master Card American Express

Expiration Date _____ Card Number _____

Home Address: _____ City _____ State _____ Zip _____

Print Name _____ Signature _____

Daytime Phone Number_(_____) _____ Evening Phone Number_(_____) _____ DO NOT SEND CASH or CHECK

Please allow 2-3 weeks to receive your order. Prices and Specifications are subject to change without notice. For more products and information please visit us on our web site at www.calspas.com. Shipping, handling and customs fees are the responsibility of the purchaser.

DESCRIPTION

PART NUMBER

QUANTITY

GRILLS

2 Burner Grill, NG/LP	BBQ04000431	1
3 Burner Grill w/Lights, Back Burner, NG/LP	BBQ04000404	1
4 Burner Convection Oven w/Lights, Back Burner, NG/LP	BBQ04000417	1
5 Burner Grill w/Lights, Back Burner, NG/LP	BBQ04000424	1

CARTS

2 Burner Cart, NG/LP	CR2010	1
3 Burner Cart w/Lights, Back Burner, NG/LP	CR3010	1
4 Burner Cart w/Lights, Back Burner, NG/LP	CR4010	1
4 Burner Cart Convection w/Lights, Back Burner, NG/LP	CR4010C	1
3 Burner Cart w/Single Side Burner, w/Lights Back Burner, NG/LP	CR3010S	1
4 Burner Cart w/Single Side Burner	CR4010S	1
4 Burner Cart Convection w/Lights, Back Burner, NG/LP, w/ Single Side Burner	CR4010CS	1
5 Burner Cart w/Double Side Burner	CR5010S2	1

SIDE BURNERS

Deluxe Single Side Burner, NG/LP	BBQ041100644	1
Deluxe Double Side Burner, NG/LP	BBQ041100645	1

ACCESSORIES

Cutting Board w/ Drawer & Knife Set	BBQ04100091	1
Foot Rest	BBQ858	1
Beer Tap	BBQ843P	1
Cal Flame Control Knob	BBQ04101028	1
BBQ Umbrella		
Cream	BBQ04100679	1
Green	BBQ04100681	1
Burgundy	BBQ04100682	1
Black	BBQ04100683	1
Umbrella Flange	BBQ04100771	1
Cal Flame BBQ Grates	BBQ04100659	1
Warming Rack		
3 Burner	BBQ04100656	1
4 Burner	BBQ04100657	1
5 Burner	BBQ04100658	1
Single Side Burner		
Liquid Propane	BBQ85-2P	1
Natural Gas	BBQ852-1P	1

<u>DESCRIPTION</u>	<u>PART NUMBER</u>	<u>QUANTITY</u>
Cal Flame Thermometer	BBQ04100375	1
Brass Burner	BBQ04100661	1
Smoke Tray	BBQ854P	1
Deluxe Single Side Burner		
Liquid Propane	BBQ898P	1
Natural Gas	BBQ898-1P	1
Deluxe Double Side Burner		
Liquid Propane	BBQ899P	1
Natural Gas	BBQ899-1P	1
Cocktail Center (Built-In)		
18"	BBQ842-18	1
30"	BBQ842-30	1
Infrared 3 & 4 Burner	BBQ04300430	1
Rotisserie Burner		
3 Burner	BBQ856P3	1
4 Burner	BBQ856P4	1
5 Burner	BBQ856P5	1
Stainless Steel Storage Drawers (20.5x13x20.5)		
3 Drawer	BBQ841P	1
2 Drawer	BBQ840P	1
BBQ Tote w/Apron, Mitt, S.S., Cleaner, Utensils	BBQ04100095	1
BBQ Flame Timers	BBQ04103010	1
16 1/2" Propane/ Trash Drawer	BBQ857P	1
Deluxe Glass Door	BBQ848P	1
30" Stainless Steel Double Door	BBQ839P-30	1
18" Stainless Steel Single Door	BBQ839P-18	1
Stainless Steel Sink w/Faucet	BBQ845P	1
Juice Bar		
18"	BBQ846P-18	1
30"	BBQ846P-30	1
Drip Tray Handle w/out Tray		
3 Burner	BBQ04103030	1
4 Burner	BBQ04103031	1
5 Burner	BBQ04103032	1
Drip Tray w/out Handle		
3 Burner	BBQ04103020	1
4 Burner	BBQ04103021	1
5 Burner	BBQ04103022	1
COVERS FOR CAL FLAME DROP-INS		
3 Burner	BBQ010	1
4 Burner	BBQ011	1
5 Burner	BBQ012	1
COVERS FOR CAL FLAME CARTS		
3 Burner	BBQ835CR5	1
4 Burner	BBQ835CR4	1
5 Burner	BBQ835CR5	1
COVERS FOR CAL FLAME ISLANDS		
Chef Series		
C-100	BBQ835C1	1
C-200	BBQ835C2	1
C-225 w/ Backsplash	BBQ835C225-B	1
C-250	BBQ835C25-B	1

<u>DESCRIPTION</u>	<u>PART NUMBER</u>	<u>QUANTITY</u>
Chef Series (Cont.)		
C300 (Left w/Backsplash)	BBQ835C3-LB	1
C300 (Right w/Backsplash)	BBQ835C3-RB	1
C400 (Left w/Backsplash)	BBQ835C4-LB	1
C400 (Right w/Backsplash)	BBQ835C4-RB	1
Gourmet Series		
G1000	BBQ835G1	1
G2000	BBQ835G2-B	1
G2500	BBQ835G25	1
G2500 w/ Fireplace	BBQ835G25-F	1
G3000	BBQ835G3	1
G3500	BBQ835G35	1
G3500 w/ Fireplace	BBQ835G35-F	1
Master Chef Series		
MC500	BBQ835MC5	1
MC600	BBQ835MC6	1
MC700	BBQ835MC7	1

WARRANTY

Limited Warranty



Lifetime: Equipment Warranty

Cal Flame Barbecue Line: C.A.I. warrants the stainless steel & brass burners, stainless steel & cast iron cooking grills against deterioration and corrosion due to defects in materials and workmanship for the lifetime of the aforementioned product.



Lifetime: Component Warranty

Cal Flame Barbecue Line: C.A.I. warrants the stainless steel grill body, grill lid, heavy duty stainless steel rotisserie, Stainless steel mountings, for the lifetime of the aforementioned product.



Lifetime: Structural Frame Warranty

Cal Flame Barbecue Line: C.A.I. warrants the Structural Frame to maintain its structural integrity for the lifetime of the aforementioned product. This warranty excludes carts which have a one year warranty and is guaranteed to be free from defect in materials and workmanship at time of delivery.



1 Year equipment and component warranty

Cal Flame Barbecue Line: C.A.I. warrants the rotisserie motor, non stainless steel fastener, temperature gauge and plastic items such as knobs, trays, etc. to be free from defects in material and workmanship for a period of one year. Fading is specifically excluded from this warranty.



1 Year Component Warranty

Cal Flame Barbecue Line: C.A.I. warrants the Stainless steel storage door, drawers, sink and warming rack against deterioration of the aforementioned product.

C.A.I. guarantees the decorative finishes such as stucco, grout, brick, rock, and tile to be free from defects in material and workmanship at time of delivery.

Manufacture Warranty

All barbecue units/carts are manufactured with the highest quality appliances and are guaranteed to be free from defect of material and workmanship at time of delivery. The appliance warranty is extended through the manufacturer of the product. These items include but are not limited to the following: Stereos, speakers, refrigerators, keg refrigerator, and accessories.

Extent of Warranty This 2004 Cal Flame Warranty is only valid on the Cal Flame Barbecue Line delivered in the continental United States and Canada, and extends through the selling dealer to the original purchaser at the original site of installation. This warranty becomes valid at time of purchase and ends either by specified time-frame listed above, owner transfer, or relocation.

Warranty Performance In the event of a malfunction or defect covered under the terms of this warranty, the factory authorized selling dealer is responsible for performing all necessary repairs. To obtain service, contact the authorized selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the authorized selling dealer, written notification must be given to the C.A.I. Customer Relations Department within (10) ten days of the reported failure. There will be no charge for parts on a covered item. However, the authorized service agent may assess labor, freight and a reasonable travel or mileage charge per service call. If C.A.I. determines that repair of a covered item is not feasible, C.A.I. reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the barbecue owner. This warranty is non-transferable and may not be extended beyond the above mentioned time frames what-so-ever by any of C.A.I.'s representatives.

Warranty Limitations and Exclusions This warranty is void if the barbecue unit/cart has been subject to negligence, alteration, misuse, abuse, repairs, incorrect and/or prohibited applications, dings, dents and scratches. Gas lines must be installed by a licensed plumber only or local gas co.), incorrect electrical installation (licensed electrician only is acceptable). Serviced by non- C.A.I. authorized representatives, acts of God and any other cases beyond the control of C.A.I. Please refer to the owner's manuals for examples of exclusions and of common acts invalidating this guarantee This limited warranty applies only to barbecue units used for personal, family, and outdoor household purposes.

Disclaimers C.A.I. shall not be liable for loss of use of the barbecue unit or other incidental or consequential costs, expense or damages, which may include but are not limited to removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal to the duration of the applicable warranty stated above. Under no circumstances shall C.A.I. or any of its representatives be held liable for injury to any person or damage to any property, however arising.

Legal Remedies This Limited Warranty gives you specific legal rights and you may have other rights, which may vary from state to state.

Customer Service For customer service, contact the authorized selling dealer immediately. If you need additional information or assistance, please contact the C.A.I Customer Relations Department at 1462 East Ninth Street • Pomona, CA 91766, or call 909-623-8781

This Limited Warranty is effective for BBQ's manufactured after January 01, 2004

Model No.	CR-2000	CR-3000	CR-4000	CR-4000C	CR-3000S	CR-4000SC	CR-5000DS
Grill Features	2-Burner	3-Burner	4-Burner	4-Convexion Burner	3-Burner w/SSB	4-Convexion Burner w/SSB	5-Burner w/SSB
BTU Output	40,000	60,000	80,000	80,000	60,000	80,000	100,000
Cooking Area (Total)	509 Sq. in.	509 Sq. in.	850 Sq. in.	850 Sq. in.	509 Sq. in.	850 Sq. in.	900 Sq. in.
Infrared Burner	N/A	Yes, 11,000 BTU	Yes, 15,000 BTU	Yes, 15,000 BTU	Yes, 11,000 BTU	Yes, 15,000 BTU	Yes, 18,000 BTU
Rollergrill	N/A	Opt	Opt	Opt	Opt	Opt	Opt
Burner Design	SS "H"	Brass Design	Brass Design	Brass Design	Brass Design	Brass Design	Brass Design
Ignitor Design	Rotary	Rotary	Rotary	Rotary	Rotary	Rotary	Rotary
Material	SS	SS	SS	SS	SS	SS	SS
NG or LP	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Dimensions	25" Wide	25" Wide	32" Wide	32" Wide	25" Wide	32" Wide	40" Wide
Lights	N/A	1	2	2	1	2	2
Grate Design/ Material	V Design 304SS	V Design 304SS	V Design 304SS	V Design 304SS	V Design 304SS	V Design 304SS	V Design 304SS
Convexion Grill Opt	N/A	N/A	N/A	Yes	N/A	Yes	N/A
Smoke Tray	Opt	Opt	Opt	Opt	Opt	Opt	Opt
Finish	SS	Polished SS	Polished SS	Polished SS	Polished SS	Polished SS	Polished SS
Instructions	SSK Screened	SSK Screened	SSK Screened	SSK Screened	SSK Screened	SSK Screened	SSK Screened
Constructions	Double Walled Welded	Double Walled Welded	Double Walled Welded	Double Walled Welded	Double Walled Welded	Double Walled Welded	Double Walled Welded
Flavor Bar	304 SS	304 SS	304 SS	304 SS	304 SS	304 SS	304 SS
Drip Tray	Full Width	Full Width	Full Width	Full Width	Full Width	Full Width	Full Width
Slide Burner	N/A	N/A	N/A	N/A	Yes - Single	Yes - Single	Yes - Double
Cover	Opt	Opt	Opt	Opt	Opt	Opt	Opt
Locking Casters	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Doors	1	1	2	2	2	2	2
Drawers	N/A	N/A	N/A	N/A	2	N/A	2
Fold Out Trays	N/A	N/A	2	2	2	2	2
Warranty Burners	1 Year	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime
Warranty Structure	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

OPT - Optional items may be ordered through the Parts Department. Please see Accessories for part numbers.

Natural Gas - NG
Liquid Propane - LP

Cal Flame
BBQ's

Table 1. 2004 CAL FLAME CART PROGRAM

Model No.	BBQ872	BBQ873	BBQ874	BBQ874C	BBQ875	BBQ898	BBQ898
Grill Features	2-Burner	3-Burner	4-Burner	4-Burner Convection	5-Burner	Single Side Burner	Double Side Burner
BTU Output	40,000	45,000	60,000	60,000	75,000	17,500	35,000
Cooking Area	509 Sq. In.	509 Sq. In.	850 Sq. In.	850 Sq. In.	900 Sq. In.	242 Sq. In.	242 Sq. In.
Infrared Burner	N/A	11,000 BTU	15,000 BTU	15,000 BTU	18,000 BTU	N/A	N/A
Rotisserie	N/A	Opt	Opt	Opt	Opt	N/A	Opt
Burner Design	SS "H"	Brass Design	Brass Design	Brass Design	Brass Design	Brass Design	Brass Design
Ignitor Design	Rotary	Rotary	Rotary	Rotary	Rotary	Rotary	Rotary
Material	SS	SS	SS	SS	SS	SS	SS
NG or LP	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Dimensions	25" Wide	25" Wide	25" Wide	25" Wide	25" Wide	25" Wide	25" Wide
Lights	N/A	1	2	2	2	N/A	N/A
Grate Design	V Design	V Design	V Design	V Design	V Design	V Design	V Design
Grate Material	304 SS	304 SS	304 SS	304 SS	304 SS	304 SS	304 SS
Convection Grill	N/A	N/A	N/A	Yes	Yes	N/A	N/A
Smoke Tray	N/A	Opt	Opt	Opt	Opt	N/A	N/A
Finish	SS	Polished SS	Polished SS	Polished SS	Polished SS	Polished SS	Polished SS
Instruction	Silk Screen	Silk Screen	Silk Screen	Silk Screen	Silk Screen	Silk Screen	Silk Screen
Construction	Double Walled	Double Walled	Double Walled	Double Walled	Double Walled	Double Walled	Double Walled
Flavor Bar	304 SS	304 SS	304 SS	304 SS	304 SS	304 SS	304 SS
Drip Tray	Full Width	Full Width	Full Width	Full Width	Full Width	Full Width	Full Width
Cover	Opt	Opt	Opt	Opt	Opt	Opt	Opt
Warranty Burners	1 Year	Lifetime on Burners	Lifetime on Burners	Lifetime on Burners	Lifetime on Burners	Lifetime on Burners	Lifetime on Burners
Warranty Structure	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

OPT - Optional items may be ordered through the Parts Department. Please see Accessories for part numbers.

Natural Gas - NG
Liquid Propane - LP

Cal Flame
BBQ's

Table 2. 2004 CAL FLAME Drop-In Grill and Side Burner Program

NOTES